



DOUDET - NAUDIN

EN BOURGOGNE DEPUIS 1849

Vin de France Pinot Noir ORGANIC



100% Pinot noir
Grapes from
organic
farming in the
Languedoc
Roussillon
region



Harvest of grapes at perfect
maturity. Cold maceration
followed by two-week
fermentation under temperature
control.



Mainly clay-
limestone. Low
yields.

TASTING

Beautiful, very bright carmine red color. Expressive aromas of red fruits (pomegranate, strawberry), rose petals and notes of garigue (thyme, bay leaf).

The palate is ample, pleasant with notes of wild strawberry, the finish is slightly liquorice, very frank and structured.

Doudet Naudin, producer of great wines since 1849, has been able to reveal the nobility traits of this great Burgundian grape variety on a Languedoc terroir.



Drink now or keep for up to 3 years. Service
around 14°C.



To be enjoyed with platters of cold meats and cheeses, as an
accompaniment to barbecues, pizzas or Milanese escalopes.



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