

Domaine Doudet

*Corton Blanc Grand Cru*



This Grand Cru Corton is made with grapes harvested near the Pernand-Vergelesses side of the Cru.

Vinification: Fermentation is in stainless-steel for five days. The élevage is in oak barrels for fifteen months. 20% new oak and the rest in one-year-old barrels.

Grape varieties : Chardonnay

Soil : Mainly clay and limestone



Sustainable

