

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 elevage 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



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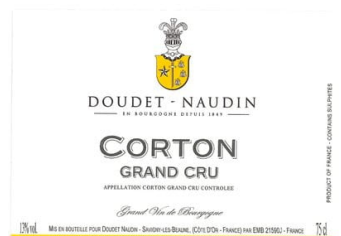
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