Domaine Doudet Domaine Doudet Corton Blanc Grand Cru Corton Blanc Grand Cru This Grand Cru Corton is made with This Grand Cru Corton is made with grapes harvested near the Pernandgrapes harvested near the Pernand-Vergelesses side of the Cru. Vergelesses side of the Cru. Vinification: Fermentation is in Vinification: Fermentation is in DOUDET - NAUDIN DOUDET - NAUDIN stainless-steel for five days. The stainless-steel for five days. The elevage is in oak barrels for fifteen elevage is in oak barrels for fifteen CORTON CORTON months. 20% new oak and the rest in GRAND CRU months. 20% new oak and the rest in GRAND CRU one-year-old barrels. one-year-old barrels. Grand Vin de Bourgogi Grand Oln de Bourge MIS IN ROUTELLE POUR DOUDET NULDIN - SANDAR-LES BLUME, (COTE D'OR - FRANCE) PAR EMB 215/60 - FRANCE THE MS IN ADUTTLE FOUR DOUBET NAUDH - SANDHY-LES-BEAUME, (COTE D'DH - FRANCE) HAR EMB 2159(C) - FRANCE

Grape varieties Chardonnay

Soil Mainly clay and limestone

Banville

Wine Merchants

This Grand Cru Corton is made with

grapes harvested near the Pernand-Vergelesses side of the Cru.

Vinification: Fermentation is in

one-year-old barrels.

stainless-steel for five days. The

Grape varieties Chardonnay

Soil Mainly clay and limestone

elevage is in oak barrels for fifteen

months. 20% new oak and the rest in

Domaine Doudet

Corton Blanc Grand Cru



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DOUDET - NAUDIN

CORTON

GRAND CRU

Granut. Vin de Beurgegne wet Nuon - Snoon-dis Boune, (clore 1909 - France) van EMB 21940 - France 🕅

Banville Wine Merchants

Grape varieties Chardonnay

Soil Mainly clay and limestone

www.banvillewine.com

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



Banville Wine Merchants

