



MAISON
Albert Brenot

DEPUIS 1849



The RULLY appellation created in 1939 represents approximately 350 hectares, of which 250 are white. 70 hectares produce Premiers Crus Blancs in 25 climates. This Premier Cru DOUDET NAUDIN is a blend of several plots located at an altitude of 350 meters and on the edge of the village of RULLY.



Chardonnay



Traditional harvest.



Aging in
oak barrels for 8
months.



Limestone and clay soils.

TASTING

Our wine displays a golden color with green highlights. It has a fine nose with notes of flowers such as acacia, hawthorn and honeysuckle along with notes of fruits like lemon and white peaches.

This racy and delicate Premier Cru is characterized by an ample mouth that reveals notes of light wood, vanilla and caramel.



Temperature of service: 12 to 14°C.



This wine can be enjoyed as aperitif. With its beautiful creaminess, it is the ideal ally of a pan-fried fish, poultry in creamy sauce, sushis and cheeses such as Comté.