

DOMAINE HENRI NAUDIN-FERRAND

MAGNY-LES-VILLERS 21700 NUITS-SAINT-GEORGES FRANCE

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Year : 2000
Colour : White

VARIETY	100 % Chardonnay – Young vines (planted in 92- 93) – High quality clones (548, 76, 95).			SURFACE	1 ha 17 a 43 ca	
AGE OF THE VINEYARDS						
SITUATION	Very thin soils, with a lot of limestone, and also quite marly. Facing East.					
PRODUCTION	570 cases			YIELD	53 hl/ha	
VINIFICATION	100 % FA and FML, with natural yeast and bacteries, in tank (4%), new oak (34.7 %) and one year old barrel (24.3 %). The lies are stired every week, and the wine is estate bottled after 10 month.					
BOTTLING	1rst of August 2001	CO2 (mg/l)	880	SO2 (mg/l)	Free	17 mg/l
					Total :	48 mg/l
SPECIFICITES	Very goldy and bright, this wine shows a complex and rich nose. The palate is still on the reserve, but is already very powerfull, with mineral aromas, a good length. The harmony should appear in the coming 2 – 3 years.					
SERVICE ADVICE	It would be better to wait 12 month before starting drinking this wine. It will age very well (5 – 7 years in a good cellar). Service temperature : 12-14°C.					
BEST IN ...	2002 – 2004					
FOOD HARMONY	This wine has a strong character, and it should stand strong dishes. Try with all kind of shellfish, but also "foie - gras", "fillet mignon" with mushroom, and "Beaufort" cheese.					