

David Duband



BOURGOGNE HAUTES-CÔTES DE NUITS BLANC

2013

Tasting notes

The dress is of a light yellow color with brilliant reflections.

The nose is very fresh with touches of yellow fruits and a point of hazelnut

The mouth is greedy with the minerality and with the generosity.

A terrine of ham sprinkled with parsley

Wine Making

The grapes are picked by hand and pressed as whole clusters, without being crushed. After settling for 24 hours, fermentation begins without addition of commercial yeast. The wine is then aged 70% tank and 30% in new barrels for 16 months, during which time a few stirrings occur. The wine is lightly fined and filtered before bottling.

The vines are located in Chevannes and are 50 years of age.

Ages of the vines - 45 years

Exposure - South

Soils - Limestone and marl