

David Duband



BOURGOGNE HAUTES-CÔTES DE NUITS "LOUIS AUGUSTE"

2012

Tasting notes

The color is bright ruby red

The nose is a little closed but hints at black fruits and spices

The palate is generous with a long delicious finish

Food pairing: Pâté en croute with foie gras

Wine Making

The grapes are picked by hand, sorted and vinified with 40% whole clusters. During the 17 days of fermentation, 5 to 7 treadings take place (punch downs by foot) as well some pumping over. After pressing, the wine is left to clarify for 2 weeks before being put into barrels (30% new oak barrels and 70% of 1, 2 and 3 year-old barrels). After 14 months in barrel, the wine is racked into tank where it rests for three months before bottling. The wine is neither fined or filtered.

Ages of the vines - 50 years

Exposure - South

Soils - Limestone and marl