

David Duband



Ages of the vines - 50 years

Exposure - South

Soils - Limestone and marl

BOURGOGNE HAUTES-COTES DE NUITS "LOUIS AUGUSTE"

2013

Tasting notes

The dress is of a red ruby bursting with beautiful dark reflections.

The nose gets involved aromas of black and red fruits with a lot of neatness.

The mouth is frank with a touch of licorice and one finale slightly spiced.

Egg in meurette

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.