

David Duband



BOURGOGNE HAUTES-CÔTES DE NUITS BLANC

2019

Tasting notes

Straw yellow and silver hue white wine.

Powerful aromas of fleshy yellow fruits, quince, cherry plum, pear but also sweet corn, croissant, and cream cheese.

Large mouthfeel, with long aftertaste, subtle bitter character, bringing balance to the sharp mineral acidity.

Goes well with: Creamy seafood pie in puff pastry shell.

Wine Making

The grapes are picked and sorted by hand. After pressing and settling, the wines are racked to barrels. The wine is aged for 20% in new barrels and 80% in barrels aged between 1 and 5 years. Alcoholic fermentation is carried out using ambient yeasts. After 10 months of ageing, the wines are bottled.

Ages of the vines - : 40

Exposure - : South-west

Soils - : Limestone and
marl