David Duband

Bourgogne Hautes-Cotes de Nuits Blanc

2020

Tasting notes

Straw yellow and silver hue white wine.
Rich and chalky aromas of sourdough bread, brioche, and sweetcorn, bakery spices and freshly baked pastries. Hints of white flowers and sea asparagus.
Wide wine, with a digest and sapid style, helped with the mineral yet creamy sensation of acidity. Seductively long aftertaste.

Goes well with: Curry sauce mussels, fried polenta.

Wine Making

The grapes are picked and sorted by hand. After pressing and settling, the wines are placed in 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 indigenous yeasts. After 10 months of ageing, the wines are bottled.

Ages of the vines - : 40

Exposure - : South-west

Soils - : Limestone and marl