

*David Duband*

## BOURGOGNE HAUTES-CÔTES DE NUITS BLANC

2023



### *Tasting notes*

Rich aromas of warm orchard fruits with notes of toasted cereals such as rye and buckwheat. A poised tension emerges through the lively brightness of candied citrus, delicately framed by powdery nuances of chamomile, mimosa and laurel. Full-bodied, dense and enveloping, with a supple, almost creamy texture.

Pairing: Line caught sea bass, with kiwi and tarragon

### *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