

*David Duband*

## BOURGOGNE HAUTES-COTES DE NUITS BLANC

2024

### *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

[www.david-duband.fr](http://www.david-duband.fr)