David Duband

Bourgogne Pinot Noir

2020

Tasting notes

Subtle on the nose with red cherries and blue fruit, scents of lavender and iris, a hint of caramelised beetroot and the elegant scent of rose.
On the palate, this wine is full-bodied, the bitterness adding length and fruitiness, the character of the rose combining beautifully with the density of the tannin.

Pair with: Summer salad of endives, roasted beetroot and cardoons, simmered lamb shreds, spicy raz el hanout vinaigrette.

Ages of the vines - : 45 years

Exposure - : South-east

Soils - : Silt and pebbles

Wine Making

The grapes are hand-picked, sorted and 60% of the wine is made from whole grapes. During the 17-day vatting period, between 5 and 7 cap punchings are carried out, as well as pumping over. After pressing, the wines are settled for 2 weeks and placed in barrels. 100% of the wine is aged in barrels for 1, 2 or 3 years. After 12 months of ageing, the wines are racked into vats, rested for 3 months and bottled without filtration or fining.