

*David Duband*



## BOURGOGNE PINOT NOIR

*2023*

### *Tasting notes*

A slender bouquet of fresh red berries and preserved stone fruits, lifted by the freshness of a vibrant tension. A finely textured, powdery backbone of nutmeg, dried flowers and white pepper unfolds with complexity. Beautifully balanced, with impressive depth shaped by fine-grained tannins and a sapid, persistent finish.

Pairing : Roast beef with shallot sauce and thyme-glazed carrots.

### *Wine Making*

The grapes are hand-picked, sorted and 60% of the wine is made from whole bunches. During the 11-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 raked into vats, rested for 3 months and bottled without filtration or fining.

*Ages of the vines* - : 45 years

*Exposure* - : South-east

*Soils* - : Silt and pebbles