

David Duband



BOURGOGNE PINOT NOIR

2024

Tasting notes

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