

*David Duband*

## COTEAUX BOURGUIGNONS BLANC

*2023*



*Ages of the vines* - 30 years

*Exposure* - North-east

*Soils* - Clay-limestone

### *Tasting notes*

Creamy nose of apricot yoghurt, peach and ripe orchard fruits. Herbaceous notes of hay and savoury, with touches of almond milk and peanut.

The palate is round and creamy, well balanced between aromatic richness and freshness. Structure is present without heaviness, with a pleasant length.

Pairing: Tempura vegetables and chicken karaage with curry.

### *Wine Making*

The grapes are harvested by hand, sorted and vinified. After pressing and settling, the wines are vinified and aged in barrels that are between 1 and 5 years old. Alcoholic fermentation takes place using indigenous yeasts. After 10 months' ageing, the wines are bottled.