

*David Duband*

## COTEAUX BOURGUIGNONS BLANC

*2024*



### *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.

*Ages of the vines* - 30 years

*Exposure* - North-east

*Soils* - Clay-limestone

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