

David Duband

COTEAUX BOURGUIGNONS ROUGE

2024



Wine Making

The grapes are harvested manually, sorted, and vinified with 60% whole clusters. During the 11 days of fermentation, between 5 and 7 punch-downs are carried out, as well as pumping over. After pressing, the wines are settled for 2 weeks and put into barrels. Aging takes place entirely in barrels that are 1 to 5 years old. After 12 months of aging, the wines are raked into vats, rested for 3 months, and bottled without filtration or fining.

This wine is made from 30% Gamay and 70% Pinot Noir grapes grown in vineyards in Morey Saint Denis and the Hautes Côtes de Nuits.

Ages of the vines - 30 years

Exposure - north-east

Soils - Clay-limestone

www.david-duband.fr