

David Duband



CÔTES DE NUITS-VILLAGES

2012

Tasting notes

A wine of great freshness with an elegant color and a nose of small red fruits.

The finish is quite rich with a light touch of wood

Food Pairing: Poached eggs

Wine Making

The vines are located in the commune of Brochon.

The grapes are picked by hand, sorted and vinified with 50% whole clusters. During the 17 days of fermentation, 5 to 7 treadings take place (punch downs by foot) as well some pumping over. After pressing, the wine is left to clarify for 2 weeks before being put into barrels (30% new oak barrels and 70% of 1, 2 and 3 year-old barrels). After 14 months in barrel, the wine is racked into tank where it rests for three months before bottling. The wine is neither fined nor filtered.

Ages of the vines - 45 years

Exposure - East

Soils - Calcareous silt