

David Duband



CÔTES DE NUITS-VILLAGES

2019

Tasting notes

Carminé red wine slightly purple.

Rich blueberries and blue fruits aromas, peanut butter, dulce de leche, bourbon vanilla pods.

Digest and round wine, delicately silky texture and wonderful aftertaste.

Goes well with: Sweet potatoes and parsnips beef stew.

Wine Making

The grapes are hand-picked, sorted and 60% of the wine is made from whole grapes. During the 17-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. 30% of the wine is matured in new barrels and 60% in barrels aged for 1, 2 or 3 years. After 14 months of ageing, the wines are racked into vats, rested for 3 months and bottled without filtering or fining.

Ages of the vines - : 45 years

Exposure - : East

Soils - : Calcareous silt