David Duband

Côtes de Nuits-Villages

2020

Tasting notes

A rich, gourmet nose, with fine aromas of hot ashes, peppers and smoked meats, tomato flesh and crushed strawberries, and a hint of chocolate to create a wine that will delight the palate.
The palate is warming, spicy and greedy, with a tauter finish that lightens and rounds out the firmness of the terroir.

Goes well with homemade pasta with Arrabiata sauce.

Wine Making

The grapes are hand-picked, sorted and 60% whole harvested. 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 filtration or fining.

Ages of the vines - : 45 years

Exposure - : East

Soils - : Calcareous silt