David Duband

Côtes de Nuits-Villages

2022

Tasting notes

A shy aroma of pomegranate and Fuji red apple, with a touch of tart cherry. Slightly smoky white pepper and beeswax.
A racy, enveloping palate with a powerful tactile sensation despite the very fine grain of the tannin. Balance still under development, a superb taste promise.

Goes well with: Morteau sausage with bacon, sauerkraut.

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