David Duband

Côtes de Nuits-Villages

2023

Tasting notes

A discreet nose of blue fruits such as blackcurrant and warm blueberry, with old-fashioned violet sweets, linked to the roundness of marshmallow and yoghurt, and the richness of clove.
Broad, ample palate with a silky texture, giving an energetic and well-balanced impression.

Pairing : Homemade lasagne.

Wine Making

The grapes are hand-picked, sorted and 60% of the wine is made from whole grapes. During the 11-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