

David Duband



VOSNE-ROMANÉE

2019

Tasting notes

In the nose baked blackberries and roses aromas, brioche, cinnamon, hawthorn, tonka beans. Made less pungent thanks to a truffle and forest floor backbone.

Very easy to drink, comforting sensation, led by rich tannins, a lots of complexity and a great long lasting finish.

Goes well with: Tuna belly, pink peppercorn sauce and squid ink polenta if you dare it.

Wine Making

The grapes are hand-picked, sorted and 60% of the wine is made from whole grapes. During the 15-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 70% in barrels aged between 1 and 5 years. After 13 months of ageing, the wines are racked into vats, rested for 3 months and bottled without filtration or fining.

Ages of the vines - : 35 years

Exposure - : East

Soils - : Thin brown
limestone