

David Duband



BOURGOGNE PINOT NOIR

2012

Tasting notes

This wine is beautifully pure, with aromas of peonies. The graceful mouthfeel is built around very fine, light tannins.

Food pairing: An aperitif wine, pairs well with charcuterie

Wine Making

The vines are located in Chambolle Musigny and Morey St Denis.

The grapes are picked by hand, sorted and vinified with 40% whole clusters. During the 17 days of fermentation, 5 to 7 treadings take place (punch downs by foot) as well some pumping over. After pressing, the wine is left to clarify for 2 weeks before being put into barrels (30% new oak barrels and 70% of 1, 2 and 3 year-old barrels). After 14 months in barrel, the wine is racked into tank where it rests for three months before bottling. The wine is neither fined nor filtered.

Ages of the vines - 45 years

Exposure - South-east

Soils - Silt and pebbles