

*David Duband*

## CÔTES DE NUITS VILLAGES ROUGE

*2012*



*Ages of the vines* - 45 years

*Exposure* - est

*Soils* - Calcareous silt

### *Tasting notes*

A wine of great freshness with an elegant color and a nose of small red fruits.

The finish is quite rich with a light touch of wood

Food Pairing: Poached eggs

### *Wine Making*

The vines are located in the commune of Brochon.

The grapes are picked by hand, sorted and vinified with 50% 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.