

*David Duband*



*Ages of the vines* - : 40

*Exposure* - : South-west

*Soils* - : Limestone and marl

## BOURGOGNE HAUTES-CÔTES DE NUITS BLANC

2021

### *Tasting notes*

Heady, suave nose with aromas of wild rice, warm brioche and a touch of wood. Spicy aromas of roasting coffee, juniper berries and white pepper. A smoky, almost peaty framework of gunpowder.

Slender and full-bodied, this wine is finely crafted to deliver long-lasting aromas and salivating balance.

Goes well with: Blanquette de veau and homemade tagliatelle.

### *Wine Making*

The grapes are picked and sorted by hand. After pressing and settling, the wines are placed in barrels. 20% of the wine is matured in new barrels and 80% in barrels aged between 1 and 5 years. Alcoholic fermentation is carried out using indigenous yeasts. After 10 months of ageing, the wines are bottled.