

David Duband



BOURGOGNE HAUTES-CÔTES DE NUITS BLANC

2022

Tasting notes

A floral aroma of white flowers and ripe orchard fruits such as jasmine, honeysuckle, pear and nectarine. Touches of tonka bean, coconut and sunflower seeds add richness and complexity to the bouquet.

The flavour is easy to follow, focussing on the fruit, with a delicate saltiness that ennobles the richness of the dried fruit and creates harmony. A great Chardonnay!

Pair with: mackerel terrine with peated whisky, celery purée and fromage frais.

Wine Making

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

Ages of the vines - : 40

Exposure - : South-west

Soils - : Limestone and
marl