

*David Duband*



## BOURGOGNE HAUTES-CÔTES DE NUITS "LOUIS AUGUSTE"

2019

### *Tasting notes*

Carminé red wine with a pink hue  
Stewed redcurrant aromas with rustic tomatoes, notes of cedar, coffee, red beans and a hint of Espelette chili.  
Smooth and sapid texture, moving balance between violet's sweetness and the smoky warmth of paprika.

Goes well with: Homemade Chili con Carne is an obvious but perfect match

### *Wine Making*

The grapes are hand-picked, sorted and 60% of the wine is made from whole bunches. During the 11-day vatting period, between 5 and 7 punch downs are carried out, as well as pumping over. After pressing, the wines are settled for 2 weeks and placed in barrels. 25% of the wine is matured in new barrels and 75% in barrels aged for 1, 2 or 3 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* - : 50 years

*Exposure* - : South

*Soils* - : Limestone and marl