

David Duband



BOURGOGNE HAUTES-CÔTES DE NUITS "LOUIS AUGUSTE"

2020

Tasting notes

Carminé red wine slightly purple.

Seductive aromas of fresh flowers such as lavender and peonies, juicy red fruits and jammy redcurrants, light menthol freshness, a hint of chalk and sage.

Wine defined by comforting and velvety sensations, nicely mouth-watering, with sharp and juicy after taste. Dangerously easy to drink.

Goes well with: Medium rare beef, béarnaise sauce, roasted carrots sprinkled with thyme and nutmeg.

Wine Making

The grapes are hand-picked, sorted and 60% of the wine is made from whole grapes. During the 11-day vatting period, between 5 and 7 cap punchings 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