

David Duband



BOURGOGNE HAUTES-COTES DE NUITS "LOUIS AUGUSTE"

2021

Tasting notes

Rich, slightly smoky aroma of stewed blackberries, Sichuan pepper and a touch of freshly grated nutmeg. The scent of dried porcini mushrooms combines with the freshness of liquorice. A nose that promises power.

The palate confirms the power of the nose, but adds a more delicate touch. The notes of peony and nutmeg bring a breath of succulence, while the energy of acidity lightens the whole, which remains muscular. Superb potential.

Pairing: Sautéed beef in a spicy sauce with wok-fried vegetables.

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
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