

David Duband



BOURGOGNE HAUTES-CÔTES DE NUITS "LOUIS AUGUSTE"

2022

Tasting notes

The bouquet shows candied fruit, raspberries, strawberries, blackberries, wild raspberries and morello cherries. A spicy touch of black pepper and pink berries, subtle aromas of iris perfume and tonka beans.

Slender but already tasty on the palate, underlined by a fine line of salient acidity. Well-balanced, lingering finish.

Goes well with: trout en papillote with cranberry sauce and wild rice.

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