

David Duband



BOURGOGNE HAUTES-CÔTES DE NUITS "LOUIS AUGUSTE"

2023

Tasting notes

An opulent, floral and salivating nose of candied red and black fruits, led by cherry and fresh strawberry, lifted by vanilla and Fuji apple.

A precise, digest palate, balanced between fruit and acidity. A peony note carries through the long aromatic finish.

Goes well with: Focaccia, sun-dried tomatoes and smoked scamorza cheese.

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.

Age of the vines - : 50 years

Exposure - : South

Soils - : Limestone and marl