

David Duband



BOURGOGNE PINOT NOIR

2021

Tasting notes

A scent of very ripe black fruit, candied fruit and dried roses, combined with aromas of sap and cinnamon to create a rather broad and persistent dimension.

Flavours of cooked fruit with a long, salivating finish balanced by a fine bitterness and a delicate vegetal freshness.

Goes well with: Lamb confit with wild garlic, steamed broccoli.

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 cap punchings are carried out, as well as pumping over. After pressing, the wines are settled for 2 weeks and placed in barrels. 100% of the wine is aged in barrels for 1, 2 or 3 years. After 12 months of ageing, the wines are racked into vats, rested for 3 months and bottled without filtration or fining.

Ages of the vines - : 45 years

Exposure - : South-east

Soils - : Silt and pebbles