

David Duband



BOURGOGNE PINOT NOIR

2022

Tasting notes

Powerful, rich bouquet of crème de cassis, blackberry syrup and redcurrant jelly. Marked aromatic power, drawing towards nutmeg and roasted vanilla with aromas of shiso leaf and juniper berries.

Robust and intense on the palate, the tannins are still rich but balanced with a pleasant tactile sensation. Balanced, salivating length on the palate.

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. 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