

David Duband



CÔTES DE NUITS-VILLAGES

2021

Tasting notes

Salivating fragrance of fresh raspberries and wild strawberries, with powerful notes of white flowers such as lily of the valley and freesia. A touch of dried rose and redcurrant sauce.

The palate is delicate and superbly taut, the texture supple but well-balanced with a prominent dimension of freshness.

Goes well with: Roasted scallops with pink berries, smoked butter sauce with bottarga.

Wine Making

The grapes are hand-picked, sorted and 60% whole harvested. During the 17-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. 30% of the wine is matured in new barrels and 60% in barrels aged for 1, 2 or 3 years. After 14 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 - : East

Soils - : Calcareous silt