

David Duband

France - Borgogna Côte de Nuits - Chevannes



CÔTE DE NUITS

Production area: Burgundy, Côte de Nuits Terraín: limo calcareo

Harvest: manual

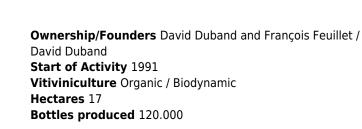
Vinification: grapes are selected and vinified with 50 percent of the whole clusters. During the 17 days of fermentation, 5-7 punching down and pumping over are carried out. After pressing, the wine is allowed to decant for 2 weeks before being transferred to barrels

Refinement: 30% in new barrels, 70% in used barrels 1 to 3 years old. After 14 months in barrel, the wine is racked into tanks where it rests for 3 months before being bottled without clarification or filtration

Color: cherry red

Fragrance: aromas of raspberry, rhubarb, barley malt, with a vegetal touch

Flavor: pleasant freshness, soft tannins, nice finish Alcoholic Grade: 12,5% vol





David, a young oenologist, made his mark as a novelty in Burgundy from the beginning because of his decisive and marked style, always searching for cleanliness but also intensity. His first wines placed him among the "modernists", in search of large concentrations, but over the years his "touch" has developed continually, heading towards elegant and sweet tannins. David works 17 hectares of vineyard, but half of the grapes are given to François Feuillet, the owner of the vineyard, therefore the maximum production is 85,000 bottles, 75% of which is pinot noir. This grape variety, with David, expresses itself with a deep red color, with spicy notes where the minerality is perfectly fused with the tannins, always velvety and soft. This is made possible by the fulling and pumping over that is done as many as 10 times during the weeks of maceration. From the 'little' Bourgogne Pinot Noir, through the villages where the subtle nuances are already apparent on the nose, to the Grand Cru where terroir is the master, David Duband proves himself skilful and capable in interpreting the extraordinary fruits of Burgundy, a leading figure among the vignerons of the Côte D'Or.