

David Duband Hautes Cotes de Nuits 'Louis Auguste'

COUNTRY REGION GRAPE VINTAGE

France Burgundy 100% Pinot Noir 2022

ABOUT THE DOMAINE

Originally from Burgundy, David Duband is regarded as one of the most impressive winemakers in the Burgandy area, leading his family estate since 1991. Working organically in the vineyards, and with low levels of S02, he also uses a relatively high percentage of whole bunch ferment and low percentage of new oak for ageing. This results in wines of striking purity with fabulous depth, intensity and freshness without sacrificing the unique origins of each parcel of grapes. Duband has an unwavering passion for quality and his desire for exploration produces wines which are rich and beautifully-textured, as well as highly complex and well structured.

WINEMAKING

The grapes are hand-picked, sorted, and fermented with 60% whole clusters. During the 15-day maceration period, 5 to 7 punch-downs and pump-overs are done. After pressing, the wines are settled for 2 weeks and aged in barrels. Aged in 1, 2, and 3-year-old barrels, 25% in oak barrels. After 13 months of aging, the wines are racked to a tank, rested for 3 months, and bottled without filtration or fining. This cuvee is named after David's son and next generation winemaker, Louis Auguste.



TECHNICAL NOTES

Alcohol by volume

13%

TASTING NOTES

Deep ruby red colour. Generous nose of jammy black fruits, bakery spices, and fresh flowers. Smooth palate of cooked blackcurrant, violet cream, tonka bean, and vanilla. A mouth-watering balance between fine tannins and a touch of freshness