

David Duband



Ages of the vines - 65 years

Exposure - east

Soils - Brown limestone

CLOS DE LA ROCHE GRAND CRU

2013

Tasting notes

An elegant red dress with bluish reflections.

The nose opens on red and black berries with a very pleasant point of spices. The black pepper dominates with a touch of lavender.

The delicate fine mouth with a lot of tenderness, with fresh tannins in finale which bring a lot of length.

Suckling lamb in pie

Wine Making

Grapes are manually collected, sorted out, and converted into wine with 80 % in whole grape harvests. During 17 days of vatting, between pigeages 5 - 7 in feet are practised, as well as reassemblies. After the pressing, wines are cleaned out during 2 weeks and put in barrels. The breeding is made for 40 % in new barrels and 60 % in barrels of 1, 2, 3 years. After 14 months of breeding wines are taken away in tank during 3 months and bottled without filtration and sticking.