

David Duband



NUITS-SAINT-GEORGES 1ER CRU "AUX THOREY"

2012

Tasting notes

A very bright ruby red with pink highlights.
The nose features strawberries and black fruits with a touch of flowers.
On the palate, black fruits with a hint of menthol.
Well-integrated tannins

Food pairing: Lamb stew

Wine Making

The grapes are picked by hand, sorted and vinified with 70% whole clusters. During the 17 days of fermentation, 5 to 7 treadings take place (punch downs by foot) as well some pumping over. After pressing, the wine is left to clarify for 2 weeks before being put into barrels (40% new oak barrels and 60% of 1, 2 and 3 year-old barrels). After 14 months in barrel, the wine is racked into tank where it rests for three months before bottling. The wine is neither fined nor filtered.

Ages of the vines - 60 years

Exposure - East

Soils - Stony clay