

David Duband



Ages of the vines - 30 years

Exposure - South-east

Soils - Gravelly limestone

NUITS-SAINT-GEORGES 1ER CRU "LES PROCÈS"

2012

Tasting notes

Bright red ruby color
The nose is concentrated with black fruits (blackcurrant, blackberry) and spices (vanilla and blond tobacco).
Rich and powerful.
A great success.

Food Pairing: Pork feet à la sainte Menehould

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 as 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.