

David Duband



CLOS DE LA ROCHE GRAND CRU

2020

Tasting notes

Bright red wine with an indigo hue.

Complex aromas of dried and fresh roses, peonies, and red plums, hints of peppermint, brioche, and roasted chestnuts. Blackboard chalk powder smell with hibiscus flower sauce, fresh basil, hawthorn flowers and Cuban cigar.

Precise and juicy mouthfeel, round and velvety texture. Perfect harmony between tannins, tension and thread. What a gem!

Goes well with: Bresse poultry stuffed with chestnuts, drippings sauce, truffle mayonnaise, butter roasted potato mille-feuilles.

Wine Making

The grapes are hand-harvested, sorted and vinified with 90% whole bunches. During the 15-day vatting period, between 5 and 7 cap punchings are carried out, as well as pumping over. After being pressed, the wines are settled for 2 weeks and racked to barrels. 40% of the wine is matured in new barrels and 60% in barrels aged between 1 and 5 years. After ageing for 14 months, the wines are racked into vats, rested for 3 months and bottled without filtering or fining.

Ages of the vines - : 65 years

Exposure - : East

Soils - : Brown limestone