

*David Duband*



## CLOS DE LA ROCHE GRAND CRU

*2021*

### *Tasting notes*

Creamy aromas of red fruits, iris flower, lavender and lilac. Hint of noble green fragrance such as lemongrass and laurel, hint of rocks and fresh ashes.

Complex mouthfeel still holding its full potential but already lead by the sapid sensation of black fruits and balanced thanks to the mineral tension.

Goes well with: Grilled sea bream, beurre blanc and caviar sauce, oven baked celeriac.

### *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