

David Duband



CLOS DE LA ROCHE GRAND CRU

2022

Tasting notes

Juicy, fruity aromas of red and blue fruit, with fresh hints of yellow fruit. Strong notes of yellow nectarine, white pepper, pink berries, roasted hazelnuts and cocoa nibs. Charming flavours, but very well balanced. The palate is extremely subtle, marked by pepper and delicacy. The fine acidity enhances the complexity of the fine but powerful tannins. Magnificent, salivating length on the palate.

Goes well with: veal, mole sauce and long rice

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