

David Duband



CLOS DE VOUGEOT GRAND CRU

2019

Tasting notes

Rich nose of blackcurrant, blackberry, raspberry marshmallow and liquorice. Warm aromas of hazelnuts, cayenne chili pepper, leather and musk, toasted bread and comforting notes of vanilla pods.

Appealing and refreshing sapid taste, smooth and velvety tannins, intoxicating complexity.

Goes well with: Paprika langoustines, jalapenos tempura, star anise naan, raspberries pickles.

Wine Making

The grapes are hand-picked, sorted and 80% of the wine is made from whole bunches. During the 15-day vatting period, between 5 and 7 cap punchings are carried out, as well as pumping over. After pressing, the wines are settled for 2 weeks and placed in barrels. 40% of the wine is matured in new barrels and 60% in barrels aged between 1 and 5 years. After 13 months of ageing, the wines are racked into vats, rested for 3 months and bottled without filtering or fining.

Ages of the vines - : 50 years

Exposure - : East

Soils - : Brown limestone
with fine soil rich in
clay