

*David Duband*

## CLOS DE VOUGEOT GRAND CRU

*2019*



*Ages of the vines* - : 50 years

*Exposure* - : East

*Soils* - : Brown limestone with fine soil rich in clay

### *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.