

*David Duband*



## CLOS DE VOUGEOT GRAND CRU

2020

### *Tasting notes*

Carminé red wine slightly purple.

Rich nose of ripe dark cherries, rooibos tea, strawberry and vanilla velouté, cured Parma ham, fresh pottery clay, hints of leather, litchi cordial, marzipan and Christmas pine tree.

Bold taste, well-structured for aging with broad tannins. The sapid freshness felt halfway through comes counterbalancing the strength to allow the full expression of such a soil.

Accord : Boar haunch and walnuts sauce, chard and smoky cheese gratin.

### *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