

David Duband



MOREY-SAINT-DENIS 1ER CRU "CLOS SORBÈ"

2019

Tasting notes

Bold aromas of black cherries, cured ham smokiness, sun dried tomatoes, black pepper. Star anise back bone held with coffee and acacia gum.

Spicy and well-made balanced mouthfeel, a bit shy which brings depth and aging potential.

Goes well with: Slow cooked pastrami, boiled fennel with cumin seeds.

Wine Making

The grapes are hand-picked, sorted and 70% of the wine is made from whole grapes. 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 filtration or fining.

Ages of the vines - : 50 years

Exposure - : East

Soils - : Bathonian
limestone