

David Duband



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

2020

Tasting notes

Flowery nose of fresh raspberries, Lilac, and freesia, vanilla bourbon aromas, laced with blackcurrant jelly, cherry flavoured yoghurt, black tea leaves and nougatine.

Refreshing mouthfeel, easy to drink, very pure and delicate aromas, which creates harmonious and comforting feeling, like a secret being whispered in your ear.

Scallops tartare, Fuji red apple, pink peppers, caviar lemon, and brioche croutons, served with honey roasted parsnips.

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