

*David Duband*



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

2021

### *Tasting notes*

Salivating aromas of raspberry stewed, strawberry soup, fresh redcurrants, blackberries and baked apricot. Hint of black tea, hawthorn, iris flower and fresh sap.

Straight forward taste well built, led by tension with thin mineral texture of chalk dust and silex. This wine needs time to open and express its full extended layers of its complexity. Truly superb.

Goes well with: Kirsch roasted Dublin bay shrimps, samphire foam, wild rice with pomegranate.

### *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