

David Duband



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

2022

Tasting notes

Floral nose of hibiscus, lavender and iris. A touch of powdery saffron, turmeric, Cajun and Creole spices. Lots of intensity on the aroma, with its woody structure, essence of wild wood, long pepper, dried flowers and geranium.

The palate is dominated by a tannic element, the wine needs to take its place and its time. The acidity is present and the length on the palate is already sublime, as is the creaminess that is already apparent.

Goes well with: grilled duck breast with vine shoots and piperade.

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