

David Duband



MOREY-SAINT-DENIS 1ER CRU "LES BROC"

2019

Tasting notes

Delicate fragrances of pomegranate, rhubarb, bold aromas of grapefruit, cherry jam, marzipan, green peppercorn, pine, gunpowder and iodine.

Very complex mouthfeel, thanks to wonderful bitter character, tension and salinity. A truly gastronomic wine.

Goes well with: Cold crab pie, leeks, lovage and sea-urchin cream.

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 - : 45 years

Exposure - : Est

Soils - : Limestone