

David Duband



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

2020

Tasting notes

Powerful aromas of black fruits mainly blueberry and blackberry, freshly made cranberry juice, bakery spices, nutmeg, mustard powder, and mild curry. Hints of coffee and dry roses.

Well balanced flavours, between a refreshing sensation and a robust texture. Mouthfeel of thin tannins add complexity to a delicate minerality.

Goes well with: Smoked turkey, curry flavoured cauliflower mash, cranberry sauce.

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