

*David Duband*



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

2021

### *Tasting notes*

Very compact scent of blood orange, hibiscus flower, crème de mûre, black olive, hints of ivy and camomile.

On the palate, the wine remains compact, with very lively acidity refreshing the dominant bitterness. A touch of rose blossom decoction, toasted sesame and a hint of Arabica coffee. The aromatic development of this wine requires the patience to let it blossom slowly.

Goes well with: fish fillets of St-Pierre with hibiscus and bergamot.

### *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