

David Duband



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

2022

Tasting notes

Complex fragrance of fresh pomegranate juice, freesia, hints of lavender flowers and pink peony. Smell of cedar and olive oil. Smoky aroma of ash, hot stones and embers. Hints of Arabica coffee, Sichuan pepper and sweet chilli pepper.

Slender, complex and full-bodied on the palate, with a superb aromatic structure, marked by the structure of very fine tannins and a texture lightened by acidity.

Goes well with: Jerusalem artichoke and smoked aubergine caviar with ventrèche.

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