

David Duband



MOREY-SAINT-DENIS

2021

Tasting notes

The bouquet of black cherry, hawthorn and geranium, the sweetness of tonka bean counterbalances the heady note of blackcurrant bud.

Racé, this Morey is surprisingly full-bodied, with a warmth that makes for a fine gastronomic experience.

Goes well with: Pike quenelle, glazed turnips, tonka bean pepper sauce.

Wine Making

The grapes are hand-picked, sorted and 60% whole harvested. 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. 30% of the wine is matured in new barrels and 70% 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 - : Limestone and marl