

David Duband



MOREY-SAINT-DENIS

2022

Tasting notes

Superb, complex and elegant aromas of ripe black and red fruits, blueberries and cranberries and dried flowers. A touch of noble spices like nutmeg, bourbon vanilla, cinnamon and sawdust. Generous aromas of brioche and viennoiserie. A hint of Grisons dried meat.

Superbly balanced on the palate, with a perfect balance between the richness of the tannins and their power, and the lightness of the aromas and the finesse of the acidity. Very nice mineral finish, salient and created for gastronomy.

Goes well with: fillet of partridge deglazed with Madeira wine and cherry juice, polenta with chorizo.

Wine Making

The grapes are hand-picked, sorted and 60% 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. 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 filtering or fining.

Ages of the vines - : 50 years

Exposure - : East

Soils - : Limestone and
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