

David Duband



MOREY-SAINT-DENIS

2023

Tasting notes

A reserved nose of red fruits such as cranberry, strawberry and redcurrant, with notes of gentle spices and blood orange. Touches of peanut and dark tobacco, with a backbone recalling sawdust and beeswax.

The palate is round but still restrained, with a crunchy feel and a good balance between texture and freshness. This wine needs time to fully express itself.

Pairing : Thyme-scented T-bone .

Wine Making

The grapes are hand-picked, sorted and 60% of the wine is made from whole grapes. During the 11-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 marl