

David Duband



NUITS-SAINT-GEORGES 1ER CRU "AUX THOREY"

2019

Tasting notes

Deep and aromatic nose of rustic tomatoes, walnuts, cured meats and dry sausages, juniper berries, cumin and thick black garlic notes.

Rich, unctuous, and fleshy taste, velvety and sapid texture bring a charming sensation.

Goes well with: Duck stuffed tomatoes, wild rice with a dollop of duck fat

Wine Making

The grapes are hand-picked, sorted and 80% 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 for 1, 2 or 3 years. After 14 months of ageing, the wines are racked into vats, rested for 3 months and bottled without filtering or fining.

Ages of the vines - : 60 years

Exposure - : East

Soils - : Stony clay