

David Duband



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

2020

Tasting notes

Bright red wine with an indigo hue.
Juicy and fruity aromas of cranberry and cherry, powerful mineral dimension lead by chalk and gunpowder. Notes of fresh hazelnuts and pine nuts, violet and lilac hints.
Tense and straight forward flavours, fresh and digest texture leaving a pure and fragile sensation.

Goes well with: Scallops mousse covered by Wild trout terrine, butter roasted celeriac dices.

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