

David Duband



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

2022

Tasting notes

Delicate nose of white-fleshed red fruit, morello cherries and plums. Rich dried tomato and pepper confit. Aromas of sweet baker's spices, sweet notes of vanilla and cocoa beans and marshmallow. Smoky trail of salt peat and fleur de sel

Superb balance between the fruity, juicy element and the spicier one, with an unrivalled smoothness of grain. Great depth, amplifying the aromatic perception.

Goes well with: Galician-style roast octopus, saffron rice, piquillo pepper emulsion, chorizo croutons.

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