

*David Duband*



## NUITS-SAINT-GEORGES 1ER CRU "LES PROCÈS"

2020

### *Tasting notes*

Carminé red wine slightly purple.

Powerful fruity aromas of blackcurrant, blueberries, dark cherries, jammed raspberries and plum, hint of nutmeg, roses and fresh sap.

Seductive taste, wonderful harmony between power and tension, great balance of maturity and texture. The aromatic length is astonishingly pure.

Goes well with: Red tuna Tataki, rolled in black sesame seeds, cucumber and spinach salad, mustard and wild garlic dressing.

### *Wine Making*

The grapes are hand-picked, sorted and 80% of the wine is made from whole bunches. 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 between 1 and 5 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* - : 30 years

*Exposure* - : South-east

*Soils* - : Gravelly limestone