

David Duband



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

2021

Tasting notes

Delicate perfume of cranberry juice, rosebuds, Sichuan pepper, cured ham and magnolia flower. Structuring aromas of baking spices and refreshing thyme smell.

Stunning aromatic construction thanks to the balance between the rich peppery taste and the zesty fragrance of preserved lemon. This wine develops one by one its complex layers to create a melodic harmony with a very long aging potential.

Swordfish steak, tartare sauce with green pepper, zucchini flower tempura with bergamot zest.

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