

*David Duband*



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

2022

### *Tasting notes*

Fruity, salivating aromas of raspberries, crème de cassis, fresh Fuji apples and red Williams pears. Smooth notes of light tobacco, cashew nuts and Mocha coffee.

Light on the palate, thanks to refreshing acid tension and a subtle structure. The complexity of the aromas makes for a very airy length.

Goes well with Mediterranean red mullet fillets, peanut sauce and black lemon.

### *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