

David Duband



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

2020

Tasting notes

Bright red wine with an indigo hue.

Aromas of jammy blackcurrant and blackberry cordial, roses, and red fruits. Fresh notes of black lemon, preserved lemon and blood orange. Hints of marzipan and pink pepper.

Sharp and refreshing mouthfeel, the strength and depth of the appellation come crescendo, uphold by wide and still dense tannins.

Goes well with: Confit duck leg homemade creamy lasagna.

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 for 1, 2 or 3 years. After 14 months of ageing, the wines are racked into vats, rested for 3 months and bottled without filtration or fining.

Ages of the vines - : 25 years

Exposure - : South-Est

Soils - : Stony clay