

David Duband



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

2022

Tasting notes

Smooth, round, full aromas of wild berries, dominated by wild strawberry, with hints of rosebuds and lemongrass. Bitter hints of red sumac, ivy leaves, hazelnuts and wood shavings. Oily notes of mushroom, chestnut and smoked bacon.

Magnificently round on the palate, with a perfect balance between tannins and fine acidity. The alcohol comes through very slowly, adding depth and complexity.

Goes well with wood-roasted crayfish, lobster bisque and root vegetables.

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