

David Duband



NUITS-SAINT-GEORGES

2019

Tasting notes

Peppery nose, dry leafs aromas, sawdust, roasted chestnuts, stewed red fruits, black tea, plum, cumin and dark chocolate.

Tongue covering feeling, large, generous, and structured flavours underlined by freshness without losing its style.

Goes well with: Venison, peppercorn sauce, with chive and garlic roasted potatoes.

Wine Making

The grapes are hand-picked, sorted and 60% of the wine is made from whole grapes. 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. 30% of the wine is matured in new barrels and 70% in barrels aged between 1 and 5 years. After 13 months' ageing, the wines are racked into vats, rested for 3 months and bottled without filtering or fining.

Ages of the vines - : 50 years

Exposure - : East

Soils - : Marly limestone