

David Duband



NUITS-SAINT-GEORGES

2020

Tasting notes

Red wine with a purple hue.

Fragrant nose of tobacco leaves, forest floor, dried red fruits with figs and hibiscus flowers. Elegant aromas of black tea leaf, dry cured meat and poppy blossom cordial. Delicate and complex mouthfeel, several layers of aromatics following and adding one another with vibrant purity. The tannic structure is creating personality while the aftertaste allows it to be well balanced.

Stewed monkfish in tomato and cognac sauce served with wild rice.

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