

David Duband



NUITS-SAINT-GEORGES

2021

Tasting notes

Powerfully smoky notes of burnt peppers, with unctuous aromas of sultanas and patchouli. Rich saffron notes are combined with warm bread and light tobacco.

Firm and opulent on the palate, with real character and a remarkable balance of powerful tannins and acidity, this wine has good ageing potential.

Goes well with: Peking duck, Bao with black garlic, pepper chutney, sweet and sour sauce.

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