

David Duband



NUITS-SAINT-GEORGES

2022

Tasting notes

Musky, powerful nose of black fruit, rooibos tea and shiso leaves. Spicy aromas of green pepper and sumac. Hints of cloves and nutmeg essence. Heady notes of sap and crushed leaves. Aromas of iron, dried meat, blood and shiitake mushrooms.

Broad on the palate, with powerful tannins creating a very long aromatic persistence but dominating freshness.

Goes well with: rabbit ballotine, stuffed with chorizo, Andalusian 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