

David Duband



NUITS-SAINT-GEORGES

2023

Tasting notes

A fragrant, subtle nose of redcurrant, hibiscus, blackberry, sun-dried tomato and poppy syrup. Notes of iris, hyacinth and hawthorn create a very attractive profile, supported by a Bourbon vanilla backbone.

The palate is very seductive, focused on roundness and freshness. Fine texture brings depth and length.

Pairing: Roasted mushrooms, miso and yeast sauce.

Wine Making

The grapes are hand-picked, sorted and 60% of the wine is made from whole grapes. During the 11-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