

*David Duband*



*Ages of the vines* - 65 years

*Exposure* - east

*Soils* - Brown limestone

## CLOS DE LA ROCHE GRAND CRU

2012

### *Tasting notes*

A dark almost brilliant black color.

A nose full of dark fruits - cassis and blackberry, with vanilla and spices.

The palate is smooth and powerful with rich velvety tannins.

A wine with great potential.

Food Pairing: Poached grouse with offal toast.

### *Wine Making*

The grapes are picked by hand, sorted and vinified with 80% whole clusters. During the 17 days of fermentation, 5 to 7 treadings take place (punch downs by foot) as well some pumping over. After pressing, the wine is left to clarify for 2 weeks before being put into barrels (40% new oak barrels and 60% of 1, 2 and 3 year-old barrels). After 14 months in barrel, the wine is racked into tank where it rests for three months before bottling. The wine is neither fined nor filtered.