

David Duband



MOREY-SAINT-DENIS 1ER CRU "CLOS SORBÈ"

2013

Tasting notes

A dress of cherry-red one clear and crystal clear.
In the nose, the dominant of red berries and black with a touch of spices as the black pepper.
The mouth is dense with a beautiful freshness and one finale enrobante.

Salad of lobster and pigeon in the vegetables of the spring

Wine Making

Grapes are manually collected, sorted out, and converted into wine with 80 % in whole grape harvests. During 17 days of vatting, between pigeages 5 - 7 in feet are practised, as well as reassemblies. After the pressing, wines are cleaned out during 2 weeks and put in barrels. The breeding is made for 40 % in new barrels and 60 % in barrels of 1, 2, 3 years. After 14 months of breeding wines are taken away in tank during 3 months and bottled without filtration and sticking.

Ages of the vines - 50 years

Exposure - East

Soils - Bathonian
limestone