

David Duband



MOREY-SAINT-DENIS 1ER CRU "LES BROC"

2012

Tasting notes

The color is dark, almost black.

The nose has hints of over ripe or preserved black fruits and pepper.

The mouthfeel is full with fine tannins and an almost sweet richness.

The fruit in this wine will have much to say for many years to come.

Food Pairing: Pot au feu of beef with foie gras

Wine Making

This cuvée is a blend of 4 parcels of 1er crus in Morey St Denis, Blanchards, Ruchots, Ormes and Chezeaux - thus the name "BROC".

The grapes are picked by hand, sorted and vinified with 70% 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.

Ages of the vines - 45 years

Exposure - Est

Soils - Limestone