

David Duband



MOREY-SAINT-DENIS

2012

Tasting notes

The color is a bright ruby red.

The nose opens gently with notes of red and black fruits, and a delicate touch of pepper.

The mouth is straightforward and powerful. Nice, coated tannins give the impression of even more volume on the finish.

A wine that speaks clearly of its terroir.

Food Pairing: Iberian porc

Wine Making

This cuvée is made from grapes from the following lieux-dits: Porroux, Bas de Chenevery, Ormes, Chezeaux, Bras and Cognées.

The grapes are picked by hand, sorted and vinified with 50% whole clusters. During the 17 days of fermentation, 5 to 7 treadings take place (punch downs by foot) as well as some pumping over. After pressing, the wine is left to clarify for 2 weeks before being put into barrels (30% new oak barrels and 70% 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 - 50 years

Exposure - east

Soils - Limestone and marl