

David Duband

MOREY-SAINT-DENIS

2013



Tasting notes

Vermilion dress with dark purple reflections.

The nose is clear and frank with beautiful notes of fruits and a touch of licorice.

The mouth is fresh with almost melted tannins, finale is easy.

Veal chops and sweatbreads in sautoir

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 - Limestone and marl