

*David Duband*



## NUITS-SAINT-GEORGES 1ER CRU "LES PROCÈS"

2012

### *Tasting notes*

Bright red ruby color

The nose is concentrated with black fruits (blackcurrant, blackberry) and spices (vanilla and blond tobacco).

Rich and powerful.

A great success.

Food Pairing: Pork feet à la sainte Menchould

### *Wine Making*

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 as 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* - 30 years

*Exposure* - South-east

*Soils* - Gravelly limestone