

David Duband



NUITS-SAINT-GEORGES 1ER CRU "LES PRULIERS"

2013

Tasting notes

The dress is of a lively red hemmed of reflections dark purple.

The nose is fresh and delicate with a dominant of black fruits blackcurrant and blueberry.

The mouth is full and pleasant with present tannins and one finale long and smooth finale is magnificent.

Pork filet mignon in the caramel of spice

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 - 25 years

Exposure - South-Est

Soils - Stony clay