

*David Duband*



## NUITS-SAINT-GEORGES

*2013*

### *Tasting notes*

An elegant dress in the pink and brilliant reflections.  
A nose of black and red fruits with a dominant of strawberries and white pepper.  
The mouth is rich supported by very present tannins.  
A wine which takes out stereotypes of this naming.

Blanquette of veal with pilaf rice

### *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* - Marly limestone