

David Duband



CLOS DE LA ROCHE GRAND CRU

2019

Tasting notes

Flowery aromas of lilys, black cherries, vetiver, tonka beans, ripe red pears, blood orange and maduro cigar.

Led by juiciness and crunchy character, blending fantastically to the melting tannins, this wine unveils a sublime depth.

Goes well with: Capon stewed in hard cider, long-pepper and pork belly with curry cauliflower.

Wine Making

The grapes are hand- harvested, sorted and vinified with 90% whole bunches. During the 15-day vatting period, between 5 and 7 cap punchings are carried out, as well as pumping over. After being pressed, the wines are settled for 2 weeks and raked to barrels. 40% of the wine is matured in new barrels and 60% in barrels aged between 1 and 5 years. After ageing for 14 months, the wines are raked into vats, rested for 3 months and bottled without filtering or fining.

Ages of the vines - : 65 years

Exposure - : East

Soils - : Brown limestone