

David Duband



CLOS DE LA ROCHE GRAND CRU

2023

Tasting notes

A clearly attractive nose, driven by aromas of candied black fruits and citrus peel. Notes of tagetes, rose, hawthorn and freesia, combined with a lactic backbone of cherry yoghurt, strawberries with Chantilly cream and powdery chalk.

The palate is perfectly balanced, with absolute roundness and a very round character even at this stage. Enveloping tannins bring structure and ageing potential. Unctuous texture and long length, without heaviness.

Accord : Lobster ravioles with beetroot, Nantua broth and Port.

Wine Making

The grapes are hand- harvested, sorted and vinified with 90% whole bunches. During the 11-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