David Duband

Clos de Vougeot Grand Cru

2021

Tasting notes

Opulent bouquet of blackberry, black cherry and brown tobacco. Peaty notes, fig and violet sweets, tarragon butter.

Very floral on the palate, with superb freshness combined with densely expressed minerality: flint, chalk, peaty iodine. Powerful black garlic.

Goes well with: capon contisé with smoked eel, skin chips, roast Jerusalem artichokes, poultry jus with Islay whisky.

Ages of the vines - : 50 years

Exposure - : East

Soils - : Brown limestone with fine soil rich in clay

Wine Making

The grapes are hand-picked, sorted and 80% of the wine is made from whole bunches. During the 15-day vatting period, between 5 and 7 cap punchings are carried out, as well as pumping over. After pressing, the wines are settled for 2 weeks and placed in barrels. 40% of the wine is matured in new barrels and 60% in barrels aged between 1 and 5 years. After 13 months of ageing, the wines are racked into vats, rested for 3 months and bottled without filtering or fining.