

David Duband



CLOS DE VOUGEOT GRAND CRU

2022

Tasting notes

Suave et complexe aromatique de marmelade de fruits rouges et bleus alliés aux notes délicates de cigares cubain et de cuir. Arômes de végétaux nobles, comme le foin, l'encaustique et le sarrasin. Arôme de sauce à l'hibiscus.

Bouche caressante, subtile avec encore énormément de retenue, grain déjà velouté créant une structure légère et une délicate longueur en bouche. Très grand potentiel de garde.

Accord : entrecôte de boeuf de jersey, sauce estragon fumé, Pâtes orzo.

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.

Ages of the vines - : 50 years

Exposure - : East

Soils - : Brown limestone
with fine soil rich in
clay