

*David Duband*



## MOREY-SAINT-DENIS 1ER CRU "CLOS SORBÈ"

*2012*

### *Tasting notes*

Deep purple red color.

The nose is rich and dense with aromas of black fruits and a touch of coffee.

The palate is sinewy with rich tannins.

The finish is voluminous and balanced.

Food Pairing : Filet mignon with smitane sauce

### *Wine Making*

The grapes are picked by hand, sorted and vinified with 70% whole clusters. During the 17 days of fermentation, 5 to 7 treadings take place (punch downs by foot) as well as some pumping over. After pressing, the wine is left to clarify for 2 weeks before being put into barrels (40% new oak barrels and 60% of 1, 2 and 3 year-old barrels). After 14 months in barrel, the wine is racked into tank where it rests for three months before bottling. The wine is neither fined nor filtered.

*Ages of the vines* - 50 years

*Exposure* - East

*Soils* - Bathonian  
limestone