

David Duband



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

2023

### *Tasting notes*

An expressive nose of fresh, juicy fruits: blackberry, strawberry and Basque black cherry. A subtle backbone of smoked bay leaf and Cajun spices. Notes of old fashioned blackcurrant sweets and lavender soften the vegetal edge, with hints of red shiso, sandalwood and incense.

The palate is broad and persistent, with firm structure softened by floral notes and gentle warmth.

Pairing : Roast venison, red wine sauce and oyster mushroom risotto.

### *Wine Making*

The grapes are hand-picked, sorted and 70% of the wine is made from whole grapes. During the 11-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 filtration or fining.

*Age of the vines* - : 50 years

*Exposure* - : East

*Soils* - : Bathonian limestone