

David Duband



MOREY-SAINT-DENIS 1ER CRU "LES BROC"

2023

Tasting notes

A delicate nose of fresh red fruits and preserved fruit. Floral aromas of hawthorn, jasmine, clove blossom and tuberose. A gourmand vanilla backbone with brown sugar notes and a noble vegetal touch of verbena and ivy.

The palate is still light but shows excellent potential. Straight and fruit-driven, with balance coming from a saline mineral backbone.

Pairing : Smoked trout, Bayonne ham broth, parsnip crisps and caramelised Brussels sprouts.

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.

Ages of the vines - : 45 years

Exposure - : Est

Soils - : Limestone