David Duband

MOREY-SAINT-DENIS

2019

Tasting notes

Red slightly pink coloured wine.
Aromatic and delicately smoky aromas, wisteria fragrances, pomegranate juice, sharp mouth-watering Fuji, blackberries, baked bell pepper, liquorice and nutmeg.
Vivid and smooth taste, weightless length, amazing controlled strength.

Goes well with: Lamb shank infused with cognac, spicy ratatouille.

Wine Making

The grapes are hand-picked, sorted and 60% of the wine is made from whole grapes. 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. 30% of the wine is matured in new barrels and 70% 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 - : Limestone and marl