

David Duband



NUITS-SAINT-GEORGES 1ER CRU "AUX THOREY"

2013

Tasting notes

The red dress ruby is crystal clear and brilliant.
The nose offers a basket of red berries and blacks with a dominant of strawberries and raspberry.
Fills fruits are always present with a point of iris.
Finale is greedy with an extreme elegance

Fattened chicken of roasted Bress

Wine Making

Grapes are manually collected, sorted out, and converted into wine with 80 % in whole grape harvests. During 17 days of vatting, between pigeages 5 - 7 in feet are practised, as well as reassemblies. After the pressing, wines are cleaned out during 2 weeks and put in barrels. The breeding is made for 40 % in new barrels and 60 % in barrels of 1, 2, 3 years. After 14 months of breeding wines are taken away in tank during 3 months and bottled without filtration and sticking.

Ages of the vines - 60 years

Exposure - East

Soils - Stony clay