David Duband

Nuits-Saint-Georges ier Cru "Aux Thorey"

2021

Tasting notes

Evolved aromas of pomegranate juice, saffron, dried figs and lilac and violet. Delicate notes of dark cherry and star anise.

Explosive and robust mouthfeel. Richness of firm tannins with long and refined aftertaste makes a fantastic age worthy wine.

Carb flesh ravioli, turnip velouté, sea lettuce and tomato water emulsion.

Wine Making

The grapes are hand-picked, sorted and 80% 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. 40% of the wine is matured in new barrels and 60% in barrels aged for 1, 2 or 3 years. After 14 months of ageing, the wines are racked into vats, rested for 3 months and bottled without filtering or fining.

Ages of the vines - : 60 years

Exposure - : East

Soils - : Stony clay