

*David Duband*



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

2023

### *Tasting notes*

A crisp, juicy nose of red Williams pear and ripe nectarine. Aromas of noble botanicals such as tagetes, verbena and hyacinth. A backbone of roasted raspberry and kaffir lime leaf brings contrast and depth.

The palate is zesty and airy, focused on strawberry and gourmand character. The first impression is delicate and refreshing, with fine length carried by acidity.

Pairing : Denti tartare with mandarin and passion fruit, raw cream infused with cardamom.

### *Wine Making*

The grapes are hand-picked, sorted and 80% 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 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