

David Duband



Ages of the vines - 30 years

Exposure - South-east

Soils - Gravelly limestone

NUITS-SAINT-GEORGES 1ER CRU "LES PROCÈS"

2013

Tasting notes

The dress is vermilion with intense reflections.
A wide aromatic pallet offers aromas of blackcurrant,
coffee and Morello cherry.
The mouth is spiced with more massive tannins.

Méli melodrama of Calf's liver of Limousin and Beef
Wagu

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.