

David Duband



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

2013

Tasting notes

The dress is vermillion 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.

Ages of the vines - 30 years

Exposure - South-east

Soils - Gravelly limestone