

David Duband



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

2019

Tasting notes

Very fragranced wine, flowery of violets, lavender, lilies, raspberry juice, blueberry cordial, cinnamon spiced latte, strengthened by dark chocolate and black tea richness. Silky and sharp tannins, vivid and complex through freshness.

Goes well with: Cushion of veal osso bucco, red lentils cooked with cinnamon sticks.

Wine Making

The grapes are hand-picked, sorted and 80% of the wine is made from whole bunches. 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 between 1 and 5 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 - : 30 years

Exposure - : South-east

Soils - : Gravelly limestone