

David Duband



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

2023

Tasting notes

A charming nose of raspberry jam, fig leaves, sun-dried tomato and tajine spices. Aromas of lilac, green peppercorn and sunflower seeds bring lightness to the wine's firm character.

The palate is beautifully balanced, offering a sapid sensation thanks to an extremely fine texture. The aromatic persistence enhances both complexity and ageing potential.

Pairing : Lamb tajine with sweet spices and apricot.

Wine Making

The grapes are hand-picked, sorted and 80% of the wine is made from whole bunches. 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 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