

David Duband



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

2012

Tasting notes

A beautiful and intense garnet red with bluish hues.
The nose is a little closed at first but opens with time to aromas of blackcurrant and forest undergrowth.
The palate is dense and rich with massive tannins.
A wine of great digestibility.

Food Pairing: Veal with Epoisses

Wine Making

The grapes are picked by hand, sorted and vinified with 70% whole clusters. During the 17 days of fermentation, 5 to 7 treadings take place (punch downs by foot) as well as some pumping over. After pressing, the wine is left to clarify for 2 weeks before being put into barrels (40% new oak barrels and 60% of 1, 2 and 3 year-old barrels). After 14 months in barrel, the wine is racked into tank where it rests for three months before bottling. The wine is neither fined nor filtered.

Ages of the vines - 25 years

Exposure - South-Est

Soils - Stony clay