

David Duband



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

2019

Tasting notes

Warm aromas of peonies, grey amber, ivy leaf, clay court, cardamom seed, covered by curcuma and jammed strawberries.

Lovely straightforward wine, smooth and melting tannins, gorgeous and well balanced aftertaste.

Goes well with: Pressed duck, roasted beetroots and carrots.

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 for 1, 2 or 3 years. After 14 months of ageing, the wines are racked into vats, rested for 3 months and bottled without filtration or fining.

Ages of the vines - : 25 years

Exposure - : South-Est

Soils - : Stony clay