

David Duband



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

2021

Tasting notes

Rich aromas of roasted chestnuts, dark cherry, bitter orange chocolate, light iron smell reminding of blood, ample truffle and forest floor perfume laced with gun powder.

Deeply characterful taste of dark chocolate, cigar tobacco leaves, ginger and cloves. Long and broad aromatic length.

Goes well with: Baked pigeon, confit leg aumônière, roasted chestnuts, beetroots sauce.

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 - : 35 years

Exposure - : South-East

Soils - : Stony clay rich in iron