

David Duband



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

2023

Tasting notes

An opulent wine with roasted aromas of coffee, mocha, country bread and toasted buckwheat. Notes of Corinth raisin and goji berry, linked to maple syrup and noble oak.

The palate is wide yet fine-grained, creating a mouthwatering balance. Long, smooth finish.

Pairing : Scallops, Nantua sauce infused with horseradish.

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 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