

David Duband



NUITS-SAINT-GEORGES

2012

Tasting notes

Dark and dense color.
Candied black fruits on the nose.
Powerful on the palate with good structure.
A bottle worth discovering.

Food Pairing: Pike fish with a puree of onions in pinot noir sauce

Wine Making

The grapes are picked by hand, sorted and vinified with 50% whole clusters. During the 17 days of fermentation, 5 to 7 treadings take place (punch downs by foot) as well some pumping over. After pressing, the wine is left to clarify for 2 weeks before being put into barrels (30% new oak barrels and 70% 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 - 50 years

Exposure - East

Soils - Marly limestone