

David Duband



CHAMBERTIN GRAND CRU

2013

Tasting notes

The dress is of a majestic and brilliant garnet
The complex nose opens on touches of black fruits with a note of cherry, a point of roasting brings aromas mocha.
The final touch is slightly confitte of strawberries and of wall up.

Soft and fine attack which increases and generates an immense volume with notes of violets and iris.

The mouth is structured with velvety and round tannins which in spite of a good presence gives to this wine everything the power of the Burgundy and offers her a very beautiful potential of guard.

Leg of lamb of seven hours

Wine Making

The grapes are picked by hand, sorted and vinified with 80% 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 (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 or filtered.

Ages of the vines - 60 years

Exposure - East towards the rising sun

Soils - Marly limestone and thin loam