

David Duband



CHAMBOLLE MUSIGNY 1ER CRU "LES SENTIERS"

2012

Tasting notes

Ruby red color.

A fresh nose of red fruits, violet and pepper.

The palate is rich with well-structured tannins

A powerful and salty finish

Food Pairing: Lobster stew with Brussel sprouts

Wine Making

The grapes are picked by hand, sorted and vinified with 70% 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 nor filtered.

Ages of the vines - 45 years

Exposure - East

Soils - Brown limestone
with colluvial
deposits

www.david-duband.fr