

David Duband



CHAMBOLLE MUSIGNY

2013

Tasting notes

A vermilion brilliant dress.

The nose on red berries with the raspberry of spices.

The mouth is beautiful with a lot of tenderness and elegance.

Finale offers a form of flexibility with a beautiful material and present tannins.

Carpaccio of Italian-style calf

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 - 40 years

Exposure - east

Soils - Clay and limestone