

David Duband



CHARMES-CHAMBERTIN GRAND CRU

2012

Tasting notes

A dark red, almost blueish color.
The nose of black fruits and spices is supported by a touch of liquorice and raspberries.
The palate is intense and rich with a roasted, coffee-like quality and rich tannins.

Food Pairing: Skewers of beef tenderloin and veal liver

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 nor filtered.

Ages of the vines - 85 years

Exposure - East

Soils - Marl, iron and stones