

*David Duband*



## CHARMES-CHAMBERTIN GRAND CRU

2013

### *Tasting notes*

Dress cherry burlat brilliant.

A nose of red berries and blacks with an aromatic dynamics of pepper. A fine touch of sandalwood.

The mouth is rich and fat with present and very slightly aggressive tannins which expect a beautiful potential of guard.

Veal filet mignon in the flower of light tobacco

### *Wine Making*

Grapes are manually collected, sorted out, and converted into wine with 80 % in whole grape harvests. During 17 days of vatting, between pigeages 5 - 7 in feet are practised, as well as reassemblies. After the pressing, wines are cleaned out during 2 weeks and put in barrels. The breeding is made for 40 % in new barrels and 60 % in barrels of 1, 2, 3 years. After 14 months of breeding wines are taken away in tank during 3 months and bottled without filtration and sticking.

*Ages of the vines* - 85 years

*Exposure* - East

*Soils* - Marl, iron and stones