

*David Duband*



## LATRICIÈRES-CHAMBERTIN GRAND CRU

*2012*

### *Tasting notes*

A beautiful, bright garnet red.

The nose is delicate and complex with aromas of cassis, smoke and roasted coffee.

The mouth retains the same complexity with a nice tannic structure on the finish.

Food Pairing: Tournedos Rossini

### *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* - 55 years

*Exposure* - East

*Soils* - Thin limestone