

*David Duband*



## CHAMBERTIN GRAND CRU

*2019*

### *Tasting notes*

Bright red wine with an indigo hue.

Fragrances of raspberries jelly, dark red cherries, forced shoot rhubarb, freesia and rose, pottery clay, charcoal powdery smell, hints of birch sap.

Tension and bold personality defines this high dimension wine.

Goes well with: Teriyaki tenderloin, kimchi and ash cooked carrots.

### *Wine Making*

The grapes are hand-picked, sorted, and vinified with 90% whole clusters. During the 15 days of fermentation, 5 to 7 foot pigeages are performed, along with pump-overs. After pressing, the wines are settled for 2 weeks and then transferred to barrels. The aging is done with 40% in new barrels and 60% in barrels ranging from 1 to 5 years old. After 14 months of aging, the wines are racked into tank, rested for 3 months, and bottled without filtration or fining."

*Ages of the vines* - : 60 years

*Exposure* - : East towards the rising sun

*Soils* - : Marly limestone and thin loam