

David Duband



CHAMBERTIN GRAND CRU

2023

Tasting notes

Captivating aromas of roasted red fruits—raspberry, cherry and redcurrant—completed by notes of prune and leather. Touches of black tea, musky fur and vetiver. A cigar backbone, with a powdery note reminiscent of matcha, alongside an iron-like dimension recalling clay soil, and a rounded note of caramelised Roscoff onion and tomato paste.

A monumental palate with outstanding savoury complexity. A perfectly built wine, carried by unctuous texture. Vertiginous length and a smooth, caressing tactile feel.

Pairing : Iberico pork timbale, chestnut-flour bucatini and a creamy Madeira reduced sauce.

Wine Making

The grapes are hand-picked, sorted, and vinified with 90% whole clusters. During the 11 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