

David Duband



CHAMBOLLE MUSIGNY 1ER CRU

"Les Gruenchers" —

2013

Tasting notes

A cherry-red with clear and true reflections offers a crystal clear dress.

The nose is of beautiful neatness with the raspberry and the pepper and a slightly afforested touch.

The mouth is powerful with beautiful fine tannins which offer one finale gourmand.

Freshness of lobster coulis concentrated by pinot

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 - 40 years

Exposure - South-East

Soils - Thin brown
limestone