

David Duband



CHAMBOLLE-MUSIGNY 1ER CRU "LES SENTIERS"

2013

Tasting notes

A dress of a carmine red one with brilliant reflections.
The nose is on aromas of black and red fruits almost jam with a touch of truffle and beautiful intensity.
The mouth is powerful with rather pleasant and marked tannins.

Rabbit in stew

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 - 45 years

Exposure - East

Soils - Brown limestone
with colluvial
deposits