David Duband

CHAMBOLLE-MUSIGNY IER CRU "LES SENTIERS"

2019

Tasting notes

Ruby red
Aromas of crushed strawberries and blackcurrants, burnt red bell pepper, hay, rye bread,
Pungent notes of lavender and incense.

Goes well with: Butter roasted ray wing, camomile infused cream, kale and Jerusalem artichokes.

Wine Making

The grapes are hand-picked, sorted and 70% of the wine is made from whole grapes. During the 15-day vatting period, between 5 and 7 cap punchings are carried out, as well as pumping over. After pressing, the wines are settled for 2 weeks and placed in barrels. 40% of the wine is matured in new barrels and 60% in barrels aged between 1 and 5 years. After 13 months of ageing, the wines are racked into vats, rested for 3 months and bottled without filtration or fining.

Ages of the vines - : 45 years

Exposure - : East

Soils - : Brown limestone with colluvial deposits