

David Duband



CHAMBOLLE-MUSIGNY 1^{er} CRU "LES SENTIERS"

2023

Tasting notes

An attractive, fruit-driven nose of ripe, crushed strawberry, cherry and redcurrant. Notes of black tea, oyster shell, camomile, baking spices and roasted chestnut, with a touch of thyme.

The palate is structured and straight forward, carried by fine minerality and a long acidity that brings depth. An energetic wine, with a tannic backbone that will refine over time.

Pairing : Roast guinea fowl, harissa condiment, caramelised celeriac purée and grilled tomato segments.

Wine Making

The grapes are hand-picked, sorted and 70% of the wine is made from whole grapes. During the 11-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