

David Duband



CHAMBOLLE-MUSIGNY

2019

Tasting notes

Carmin colour with a purple hue.

Flowery aromas of raspberries, honeysuckle, rose, figs, lemongrass, rich notes of blood orange and toasted hazelnuts. Hint of chalk.

Refined and high tension texture, giving an energised, seductive and thin tannins wine.

Goes well with: Roasted hen's breasts, cherry sauce and braised squash will do wonders.

Wine Making

The grapes are hand-picked, sorted and 60% 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. 30% of the wine is matured in new barrels and 70% in barrels aged between 1 and 5 years. After 13 months' ageing, the wines are racked into vats, rested for 3 months and bottled without filtering or fining.

Ages of the vines - : 40 years

Exposure - : East

Soils - : Clay and limestone