

David Duband



## CHAMBOLE-MUSIGNY

2023

### *Tasting notes*

A fine, delicate floral nose of lily and lily of the valley, with hints of violet and hawthorn. Aromas of pine nut, Corinth raisin, black tea and cherry in eau-de-vie. A chalky backbone supports the whole.

The palate is slender and delicate, almost fragile. The finish leaves a lasting impression of powdered flowers and incense, supported by bright acidity.

Accord : Calamari risotto, confit summer tomatoes and rose-infused oil.

### *Wine Making*

The grapes are hand-picked, sorted and 60% 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. 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.

*Age of the vines* - : 40 years

*Exposure* - : East

*Soils* - : Clay and limestone