

*David Duband*



## CHARMES-CHAMBERTIN GRAND CRU

2012

### *Tasting notes*

A dark red, almost blueish color.

The nose of black fruits and spices is supported by a touch of liquorice and raspberries.

The palate is intense and rich with a roasted, coffee-like quality and rich tannins.

Food Pairing: Skewers of beef tenderloin and veal liver

### *Wine Making*

The grapes are picked by hand, sorted and vinified with 80% whole clusters. During the 17 days of fermentation, 5 to 7 treadings take place (punch downs by foot) as well as some pumping over. After pressing, the wine is left to clarify for 2 weeks before being put into barrels (40% new oak barrels and 60% of 1, 2 and 3 year-old barrels). After 14 months in barrel, the wine is racked into tank where it rests for three months before bottling. The wine is neither fined nor filtered.

*Ages of the vines* - 85 years

*Exposure* - East

*Soils* - Marl, iron and stones