

*David Duband*



## CHARMES-CHAMBERTIN GRAND CRU

2023

### *Tasting notes*

A generous, airy nose of redcurrant and raspberry jam, with smoky paprika notes. Aromas of lightly aniseed fennel, hay, blond tobacco, wholegrain mustard, leather, tonka bean and chocolate.

The palate is airy and perfectly balanced. Acidity is present from the first seconds without harshness, highlighting the unctuousness of fine tannins. Remarkable aromatic depth and a finish with a clear mineral feel. A wine of great potential.

Pairing : Smoked trout in tempura, burnt mâche velouté, raw cream with bottarga, candied orange segments and risotto.

### *Wine Making*

The grapes are hand-picked, sorted and then vinified with 90% whole bunches. 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 14 months of ageing, the wines are racked into vats, rested for 3 months and bottled without filtration or fining.

*Ages of the vines* - : 85 years

*Exposure* - : East

*Soils* - : Marl, iron and stones