

*David Duband*



## GEVREY-CHAMBERTIN

*2012*

### *Tasting notes*

The color is a beautiful garnet red with cherry red hues.  
The nose is dotted with notes of black fruit and spices, with a touch of oak.  
The mouthfeel is generous with a nice fresh finish.

Food Pairing : Traditional Burgundian parsleyed ham

### *Wine Making*

The grapes are picked by hand, sorted and vinified with 50% whole clusters. During the 17 days of fermentation, 5 to 7 treadings take place (punch downs by foot) as well some pumping over. After pressing, the wine is left to clarify for 2 weeks before being put into barrels (30% new oak barrels and 70% 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* - 65 years

*Exposure* - East

*Soils* - Brown limestone  
with regolith