

David Duband



GEVREY-CHAMBERTIN

2022

Tasting notes

Robust, powerful, distinctive nose. Notes of blackcurrant, blackberry, Basque black cherry, aromatic spices such as clove, cumin and Cajun spices.

Finer, subtle, almost delicate on the palate, with marked acidity and mineral tension that lighten the warm persistence.

Goes well with: Duck, roast and wild mushrooms.

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 of ageing, the wines are racked into vats, rested for 3 months and bottled without filtering or fining.

Ages of the vines - 65 years

Exposure - East

Soils - Brown limestone
with regolith