David Duband

GEVREY-CHAMBERTIN

2023

Tasting notes

An ample, precise nose of candied and confit red fruits, complemented by juicy orchard fruit such as red nectarine. Very juicy aromas, marked by candied citrus notes.
The palate is fresh and straight forward, with a fine texture and a long, well-balanced finish. A generous yet refined wine.

Pairing : Roast quail stuffed with mushrooms and chestnuts, blood orange sauce.

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 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