

*David Duband*



## LATRICIÈRES-CHAMBERTIN GRAND CRU

2019

### *Tasting notes*

Powder like aromas of cherry, raspberry, peach, sun dried tomatoes, white pepper, cinnamon stick, spices, raw hazelnuts, braised meats, smoky roses, freesia and nutmeg. Astonishing tension, delicate tannins and endless aftertaste. Perfect.

Goes well with: Good friends and top hand Sunday roast.

### *Wine Making*

The grapes are hand-picked, sorted and 90% 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. 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* - : 55 years

*Exposure* - : East

*Soils* - : Thin limestone