

David Duband



LATRICIÈRES-CHAMBERTIN GRAND CRU

2023

Tasting notes

A complex nose of dehydrated red fruits, ash, smoked Grisons meat and Bayonne ham. Touches of bay leaf, thyme and caramelised chestnut, underlined by aromas of violet cream and white chocolate. A wine that needs time to open.

The palate is firm and still in construction, poised and assertive, balanced by bright, lively acidity. Length is already impressive, supported by a creamy texture.

Pairing: Confit lamb shoulder, Brussels sprouts and poultry liver sauce.

Wine Making

The grapes are hand-picked, sorted and 90% 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. 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