

David Duband



CHAMBERTIN GRAND CRU

2012

Tasting notes

Intense purple color

The nose features complex aromas of black fruit (cherry, blackberry) and fig, liquorice, vanilla and sandalwood

The mouth has a beautiful structure and fine tannins, with incredible length

The quintessence of this great terroir in a great vintage

Food Pairing: Veal sweetbreads with nuts

Wine Making

The grapes are picked by hand, sorted and vinified with 80% 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 (40% new oak barrels and 60% 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 or filtered.

Ages of the vines - 60 years

Exposure - East towards the rising sun

Soils - Marly limestone and thin loam