

*David Duband*



## CHAMBOLLE MUSIGNY 1<sup>er</sup> CRU

"Les Gruenchers" —

2012

### *Tasting notes*

The color is dark crimson red.

The nose is marked by notes of dark fruit and a slight hint of vanilla, certainly due to the oak treatment.

A rich mouthfeel supported by well integrated tannins.

The finish is long and pleasurable.

Agreement: Pigeon salad and langoustine with Espelette spice

### *Wine Making*

The grapes are picked by hand, sorted and vinified with 70% 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 nor filtered.

*Ages of the vines* - 40 years

*Exposure* - South-East

*Soils* - Thin brown  
limestone