

*David Duband*



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

"Les Gruenchers" —

2013

### *Tasting notes*

A cherry-red with clear and true reflections offers a crystal clear dress.

The nose is of beautiful neatness with the raspberry and the pepper and a slightly afforested touch.

The mouth is powerful with beautiful fine tannins which offer one finale gourmand.

Freshness of lobster coulis concentrated by pinot

### *Wine Making*

Grapes are manually collected, sorted out, and converted into wine with 80 % in whole grape harvests. During 17 days of vatting, between pigeages 5 - 7 in feet are practised, as well as reassemblies. After the pressing, wines are cleaned out during 2 weeks and put in barrels. The breeding is made for 40 % in new barrels and 60 % in barrels of 1, 2, 3 years. After 14 months of breeding wines are taken away in tank during 3 months and bottled without filtration and sticking.

*Ages of the vines* - 40 years

*Exposure* - South-East

*Soils* - Thin brown  
limestone