

David Duband



CHAMBOLLE MUSIGNY

2012

Tasting notes

The color is a very bright ruby red.

The nose is powerful with intense notes of red and black fruits (strawberries and blueberries).

The attack is sharp and dense with well-structured tannins.

A rich and elegant wine that does not deny its origins.

Food Pairing : Beef tartare and oysters

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 - 40 years

Exposure - east

Soils - Clay and limestone