

David Duband

GEVREY CHAMBERTIN

2013



Tasting notes

A red dress frank in the reflections raspberries.
Nose gives a complex of spices and strawberries with a point of menthol.

The mouth is powerful with fresh tannins.

A pleasant freshness in finale.

Pâté of snail in green

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 - 65 years

Exposure - East

Soils - Brown limestone
with regolith