

David Duband



LATRICIÈRES-CHAMBERTIN GRAND CRU

2012

Tasting notes

A beautiful, bright garnet red.
The nose is delicate and complex with aromas of cassis, smoke and roasted coffee.
The mouth retains the same complexity with a nice tannic structure on the finish.

Food Pairing: Tournedos Rossini

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 raked into tank where it rests for three months before bottling. The wine is neither fined nor filtered.

Ages of the vines - 55 years

Exposure - East

Soils - Thin limestone