

*David Duband*



## LATRICIÈRES-CHAMBERTIN GRAND CRU

*2013*

### *Tasting notes*

A beautiful dress of a red very elegant ruby.  
A basket of walls up and of blackcurrant with touches of  
grilled dried fruits offers you a frank and direct nose.  
The mouth is fresh with the tension and one finale pulpy,  
a great taste of Morello cherries.

Duck breast in cherries

### *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* - 55 years

*Exposure* - East

*Soils* - Thin limestone