

*David Duband*



## CHAMBERTIN GRAND CRU

*2020*

### *Tasting notes*

Pure smell of ripe red apple, wild strawberries, and vanilla marshmallow, hints of Kampot ground pepper, and violet hard-candy. Thin iodine mineral backbone, which deepens, further, complexity.

That is what Balance is all about. Harmonious blend between softness of tannins and juicy aromas, salivating freshness up-holding this "aromatic orchestra" and a vertiginous depth. Wow.

Goes well with: Lobster's tail cooked in saffron butter, cider and iodine sauce, braised celeriac.

### *Wine Making*

The grapes are hand-picked, sorted and vinified with 90% whole grapes. During the 15-day vatting period, between 5 and 7 cap punchings are carried out, as well as pumping over. After pressing, the wines are settled for 2 weeks and put into barrels. 40% of the wine is matured in new barrels and 60% in barrels aged between 1 and 5 years. After 14 months of ageing, the wines are racked into vats, rested for 3 months and bottled without filtering or fining.

*Ages of the vines* - : 60 years

*Exposure* - : East towards the rising sun

*Soils* - : Marly limestone and thin loam