

David Duband



CHAMBERTIN GRAND CRU

2022

Tasting notes

Very elegant, perfectly balanced aromas of oriental spices and raw and cooked red fruit. Strong hints of cumin and paprika with subtle aromas of saffron and coral lentils. Smoked meat notes like cecina. Aromas of beechwood, peat and oyster mushrooms.

Sumptuous palate with infinite roundness. Omnipresent character, lightened by tension and dynamism. Superb tactile sensation of very pronounced minerality on the palate, creating a light, saline texture. Fantastically salivating.

Goes well with: braised lobster, pork fat with flambadou, whisky sauce.

Wine Making

The grapes are hand-picked, sorted, and vinified with 90% whole clusters. During the 15 days of fermentation, 5 to 7 foot pigeages are performed, along with pump-overs. After pressing, the wines are settled for 2 weeks and then transferred to barrels. The aging is done with 40% in new barrels and 60% in barrels ranging from 1 to 5 years old. After 14 months of aging, the wines are racked into tank, rested for 3 months, and bottled without filtration or fining."

Ages of the vines - : 60 years

Exposure - : East towards the rising sun

Soils - : Marly limestone and thin loam