

David Duband



CHAMBOLLE-MUSIGNY 1ER CRU "LES SENTIERS"

2020

Tasting notes

A rich black fruit aroma dominated by blackberry and cranberry, with aromas of lilac blossom, freesia and rooibos tea. Incense combined with a hint of roasted chestnut and blond tobacco create a complex whole and a sensation of refinement in the lingering aroma.

Chiselled on the palate with a subtle aromatic balance, this wine has great sapidity, a fine, enveloping texture and a very slender, floral finish.

Goes well with shrimp samosas with yellow curry, naan with cumin and coriander mint sauce.

Wine Making

The grapes are hand-picked, sorted and 70% whole harvested. 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 placed in barrels. 40% of the wine is matured in new barrels and 60% in barrels aged between 1 and 5 years. After 13 months of ageing, the wines are racked into vats, rested for 3 months and bottled without filtration or fining.

Ages of the vines - : 45 years

Exposure - : East

Soils - : Brown limestone
with colluvial
deposits