

David Duband



CHAMBOLLE-MUSIGNY 1ER CRU "LES SENTIERS"

2021

Tasting notes

Ample aromas of plumes, cherry blossom, fresh picked raspberries and redcurrants. Build toward freshness and citrusy notes, this wine has a touch of simple moving smell like creamy fruits flavoured sweets.

Svelte and delicate taste, with silky texture and powerful cocoa taste creating a long lasting and sapid aftertaste.

Goes well with: Sardine terrine with figs and shiso leaf.

Wine Making

The grapes are hand-picked, sorted and 70% of the wine is made from 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 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