

*David Duband*



## CHAMBOLLE-MUSIGNY 1ER CRU "LES SENTIERS"

2022

### *Tasting notes*

Subtle, delicate aromas of jammy blue fruit and flowers such as lilac, rose and lily of the valley. Notes of Genoa bread, almond powder, chalk and slate. Mineral aromas of oyster shells and iodine.

On the palate, the wine is shy because it is still tight, marked by liquorice and pine nuts. The tannic structure is ample and enhanced by freshness. A fine finish, marked by long-lasting aromas.

Goes well with: Korean barbecued beef with kimchi sauce.

### *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