

David Duband



CHAMBOLLE-MUSIGNY

2021

Tasting notes

Complex aromas of lilac, fresh cut roses, lily and tarragon, with stewed red fruits, sandal wood and delicate ashes hint

Fantastically razor thin mouthfeel built with a precise acidity leaving behind it a fluffy sensation, and a violet marshmallow taste. Wow.

Goes well with: Roasted monkfish with lovage infused butter, marjoram sauce, wild rice with thyme.

Wine Making

The grapes are hand-picked, sorted and 60% 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. 30% of the wine is matured in new barrels and 70% in barrels aged between 1 and 5 years. After 13 months' ageing, the wines are racked into vats, rested for 3 months and bottled without filtering or fining.

Ages of the vines - : 40 years

Exposure - : East

Soils - : Clay and limestone