

*David Duband*



## CHAMBOLLE-MUSIGNY

*2022*

### *Tasting notes*

A seductive nose of fresh red fruit, blackcurrant sweets, violet marshmallow, blackberry yoghurt, Darjeeling tea and hints of pomegranate juice. Saline notes of hot ash and oyster shells.

Magnificently sapid on the palate, taut, fresh and easy-drinking thanks to its fine mineral structure and noble bitters. Superbly fine tactile sensations, a great wine today.

Goes well with: sweetbread aumônières, boulangères potatoes, jus gras.

### *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