

David Duband



CHARMES-CHAMBERTIN GRAND CRU

2019

Tasting notes

Refined aromas of raw almonds, blackcurrant and hyacinth. Roundness of preserved orange smell, of saffron, and violet. Bold notes of black pepper, figs, very ripe nectarine and wide hint of iodine.

Warm and spicy flavour, velvety, sapid harmony reached thanks to the aftertaste sharpening the structure.

Goes well with: Seared scallops with saffron seasoning, minced vegetables stuffed zucchini flower, apricot chutney.

Wine Making

The grapes are hand-picked, sorted and then vinified with 90% whole bunches. 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 14 months of ageing, the wines are racked into vats, rested for 3 months and bottled without filtration or fining.

Ages of the vines - : 85 years

Exposure - : East

Soils - : Marl, iron and stones