

David Duband



CHARMES-CHAMBERTIN GRAND CRU

2020

Tasting notes

Opulent on the nose with roses and lilac on a hot day, cooked red fruit, crème de cassis, tonka bean, vanilla rum, brown sugar, dark chocolate, fine charcuterie, dried meat, nuts and truffles.

Charismatic and flavoursome on the palate, with firm grapes that predict great ageing potential, a balanced range of flavours and a lingering finish.

Goes well with Creole colombo, wild rice and Jerusalem artichoke purée.

Wine Making

The grapes are hand-picked, sorted and vinified with 90% 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 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