

David Duband



CHARMES-CHAMBERTIN GRAND CRU

2021

Tasting notes

Deep and pungent aromas of peonies, roses, dark cherries jam, strong madras curry smell, Cajun spices, dry tomatoes, liquorice and fresh truffles. Rich and ripe cantaloupe melon with roasted hazelnuts.

Opulent mouthfeel with fantastic balance between the aromatic strength and tannins finesse. Generous and addictive wine.

Goes well with: Lobster tails roasted in butter and pink pepper, ricotta and saffron ravioli, cooking drips and rum sauce.

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 put into 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 filtering or fining.

Ages of the vines - : 85 years

Exposure - : East

Soils - : Marl, iron and stones