

David Duband



CHARMES-CHAMBERTIN GRAND CRU

2022

Tasting notes

Very complex, deep, austere nose with aromas of black and blue candied fruit. Aromas of leather and ink, nutmeg and a hint of graphite. Slight aromas of white pepper, oregano and juniper essence.

Rich, full-bodied and generous, with an extremely long finish and lush flavours, with little acidity but undeniable richness. Superb, salivating structure.

Goes well with: roast venison, Grand Veneur sauce

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