

David Duband



GEVREY-CHAMBERTIN

2019

Tasting notes

Fragrances of raspberries jelly, dark red cherries, forced shoot rhubarb, freesia and rose, pottery clay, charcoal powdery smell, hints of birch sap.
Tension and bold personality defines this high dimension wine.

Goes well with: Teriyaki tenderloin, kimchi and ash cooked carrots.

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 of ageing, the wines are racked into vats, rested for 3 months and bottled without filtering or fining.

Ages of the vines - 65 years

Exposure - East

Soils - Brown limestone
with regolith