

*David Duband*



## GEVREY-CHAMBERTIN

*2020*

### *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