

David Duband



GEVREY-CHAMBERTIN

2021

Tasting notes

Emanated aroma of Basque cherry, lily and magnolia. Clove and juniper berry dominate, combined with the finesse of wisteria.

The palate is racy, straightforward and very well structured, with long-lasting aromas of pure chocolate. A fine wine still in the development stage.

Goes well with: Toulouse cassoulet.

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