

*David Duband*



## LATRICIÈRES-CHAMBERTIN GRAND CRU

2020

### *Tasting notes*

Complex aromas of nectarine, dark black fruits, fresh figs, violet flowers, blended with a thin layer of ink, black garlic, dry laurel leaves and patchouli. Backboned by blackberry fruit paste, sandal wood, hints of peat and rich pollen smell.

Wide mouthfeel, creamy and generous sensation, honey or silk like texture, sharp and mouth-watering acidity, creating a fantastic blend

Teriyaki eel, red lentils and buckwheat salad, aged mimolette shavings.

### *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* - : 55 years

*Exposure* - : East

*Soils* - : Thin limestone