

David Duband



LATRICIÈRES-CHAMBERTIN GRAND CRU

2021

Tasting notes

Aromas of fresh figs, dark ripe cherry, hay, tobacco leaves, rich white chocolate smell, saline aromas of oyster shell and iodine. Freshness of Mirabel plum and granny smith apple, cedar and coriander seeds.

Dense and carrying the acidity is underlining a long and refined texture. Let him time to express its whole potential.

Goes well with: Butter roasted Veal sweetbread, cauliflower and leek ashes puree, Colonnata ham.

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