

David Duband



LATRICIÈRES-CHAMBERTIN GRAND CRU

2022

Tasting notes

Straightforward, almost iron-like nose. Aromatic of pickled fruit, with a more pronounced sensation of acidity. Noble vegetal notes, such as sap, birch water and fennel. Fragrance of rosewater, raspberries and hints of saffron.

Still under development with assertive tannins and a superb bitterness that counterbalances the acidity of the opening. Slightly cocoa-flavoured richness, reminiscent of the power of the terroir.

Goes well with mushrooms, guanciale and onion confit.

Wine Making

The grapes are hand-picked, sorted and 90% 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. 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 filtration or fining.

Ages of the vines - : 55 years

Exposure - : East

Soils - : Thin limestone