

Domaine David Duband Chambolle-Musigny 1er Cru "Les Gruenchers" red 2019 (3 bottles)



Product price:

€450.00

Product features:

Area: BURGUNDY

Winemaker: David DUBAND

Vintage: 2019

Appellation: Chambolle-Musigny 1er cru

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: pinot noir

Product short description:

Less illustrious than "Les Amoureuses," the 1er Cru of Chambolle Musigny "Les Gruenchers" is also more accessible in its youth, especially when vinified by David Duband, whose domaine is rated 3*/3 RVF (*"the excellence of the French vineyard, the best terroirs worked by the best winemakers. Tasting their wine is always a magical moment"*).

Product description:

PRESENTATION OF DOMAINE DUBAND
+ ALL ITS OTHER CUVEES IN STOCK

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Technical sheet written by the domaine

Age of the vines: 40 years

Exposure: South-East

Soils: Thin limestone browns

Tasting notes: A cherry red with clear and bright reflections offers a limpid robe. The nose is beautifully clear with raspberry and pepper and a slightly woody touch. The palate is powerful with beautiful fine tannins that provide a gourmet finish. Freshness of lobster with concentrated pinot coulis.

Pairing: Freshness of lobster with concentrated pinot coulis

Winemaking method:

The grapes are hand-picked, sorted, and vinified with 80% whole-cluster fermentation. During the 17 days of maceration, between 5 to 7 foot pigeages are performed, along with pump-overs. After pressing, the wines are settled for 2 weeks and placed in barrels. Aging is done with 40% in new barrels and 60% in barrels of 1, 2, and 3 years. After 14 months of aging, the wines are racked into tank, rested for 3 months, and bottled without filtration or fining.