

## David Duband Chambolle Musigny

### COUNTRY

France

### REGION

Burgundy

### GRAPE

100% Pinot Noir

### VINTAGE

2019

### ABOUT THE DOMAINE

Originally from Burgundy, David Duband is regarded as one of the most impressive winemakers in the Burgundy area, leading his family estate since 1991. Working organically in the vineyards, and with low levels of SO<sub>2</sub>, he also uses a relatively high percentage of whole bunch ferment and low percentage of new oak for ageing. This results in wines of striking purity with fabulous depth, intensity and freshness without sacrificing the unique origins of each parcel of grapes. Duband has an unwavering passion for quality and his desire for exploration produces wines which are rich and beautifully-textured, as well as highly complex and well structured.

### WINEMAKING

The grapes are hand-picked, sorted, and fermented with 60% whole clusters. During the 15-day maceration period, 5 to 7 punch-downs and pump-overs are done. After pressing, the wines are settled for 2 weeks and aged in barrels. Aged in 1, 2, and 3-year-old barrels, 30% of new oak. After 13 months of aging, the wines are racked to a tank, rested for 3 months, and bottled without filtration or fining.

### TASTING NOTES

The wine has got a ruby colour with dark purple hints. On the nose, it has distinctive aromas with black fruit notes and sweet spices. In the mouth, it is fresh, full bodied with soft tannins. The finale is smooth.



### TECHNICAL NOTES

**Alcohol by volume**  
13%