

# THE SOURCE

Producer	David Duband		
Wine	2018 Bourgogne		
Region and Country	Burgundy, France		
Varietal(s)	Pinot Noir		
Terroir	This red-fruited, spicy and earthy Bourgogne comes from a mixture of vineyards from Morey-Saint-Denis and Chambolle-Musigny very low on the slope which brings plush fruit and easy accessibility. Another proportion comes from the Hautes Côte de Nuits further west from the Côte d'Or by about a 15 minute drive. These parcels with an average elevation of 450 meters and very stony soil brings more freshness, mineral and tension to the wine.		
Soil	Limestone and clay; more clay heavy soils from Côte de Nuits villages (MSD and CM) and stony, spare soils from HCD.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	MSD and CM 1970, HCN 1960-1990s	Altitude(m); Aspect	250-450; SE/S/SW
Vinification	Stems are included in all Duband wines (average: 30-40% for entry-level, 70-80% on Village/1er Cru, 80-100% Grand Cru). A small dose of SO2 (7ppm) is made at crush and pigeage (punchdowns) is made by foot to not break stems and begins after fermentation starts—5 to 7 total throughout the fermentation. Remontage (pump over) is only used if there is H2S (reductive elements), which is very common in organic wines. The fermentation is usually 17-18 days, then pressed and settled in tanks for 2-3 weeks to allow for whole cluster ferments to settle more clearly—destemmed ferments clarify quicker. Racked for the first time before the end of the year.		
Aging	Aged 14 months in 225l barrels (50% old wood on Grand Cru, 60-70% old wood on all others), racked to steel tanks 2 months before bottling. No fining or filtration.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfur Dioxide. Vegan wine.		

## Observations (subjective and abstract; based on young wines)

General Impressions	Aromatic, Earthy, Mineral, Textured, Red Fruit, High-toned and Energetic, Suave, Clean		
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

## Lab Analysis (general range)

Alcohol %	12.5 - 13	Titrateable Acidity (g/L)	N/A
pH	N/A	Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and David Duband  
Read more about The Source and David Duband at [www.thesourceimports.com](http://www.thesourceimports.com)