

David Duband 2017 Chambolle-Musigny

Varietal(s)	Pinot Noir
Region	Burgundy, France
Short Summary	
Terroir	This wine has all that you may expect from a village wine in Chambolle: it's sleek, focused, feminine and just stern enough. The structure has medium tannin with great acidity and texture and comes principally from two vineyards, Les Chardannes and Les Herbues, both sitting below a series of very good 1er Cru vineyards just uphill from them and below the Grand Cru Bonnes Mares.
Cellar Notes	Stems are included in all Duband wines (average: 30-40% for entry-level, 70-80% on Village/1er Cru, 80-100% Grand Cru). Small dose of SO2 (7ppm) is made at crush. Pigeage (punchdowns) is made by foot to not break stems and begins after fermentation starts—5 to 7 total. Remontage (pump overs) only used if there is H2S (reductive elements) which is very common in organic wines. 17-18 day fermentation, pressed and settled in tanks 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.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.5-13.0
Total SO2	None Added—Very Low—Low—Medium—High