

THE SOURCE

Producer	David Duband		
Wine	2017 Chambertin, Grand Cru		
Region and Country	Burgundy, France		
Varietal(s)	Pinot Noir		
Terroir	Chambertin, one of the greatest plots of land in the wine world, is also one of the single greatest wines we import. It comes from the village, Gevrey-Chambertin (to which the village has taken its name) and located on a relatively flat and uninspiring hillslope. It is slightly more warm than the two Grand Crus toward the south, Mazoyères-Chamberin and Latricieres (both more influenced by the Combe Grisard, which brings the cool air), and cooler than Chambertin Clos de Bèze to the north.		
Soil	20-25cm of shallow brown clay before limestone bedrock. Unlike the two Grand Cru to the south, there is no alluvial rock in David's two parcels.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	1970s	Altitude(m); Aspect	250;
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	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Enological Additions	Sulfur Dioxide. Vegan wine.		

Observations (subjective and abstract; based on young wines)

General Impressions	Exotic Red and Green Fruit, Full, Clean, Muscular, Textured, Ferrous, Forest Freshness, Profound		
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 %	12.5-13.0	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