

THE SOURCE

Producer	David Duband		
Wine	2017 Vosne-Romanée		
Region and Country	Burgundy, France		
Varietal(s)	Pinot Noir		
Terroir	This wine leaves very little to desire from a village appellation wine and it's no surprise given that it's from Vosne-Romanée, a commune whose most basic wines can be full of depth and pleasure. It's range of complexities from its two vineyards (Les Barreaux and Aux Ormes) hit both the highest and lowest elevation of the slope, which gives the wine both body and high-toned elegance. Rich with a range of plush red fruits and beautiful sweet red flowers, it puts everything on the table once the cork is pulled. In classic Vosne style, it's forward, regal and generous.		
Soil	Limestone and clay; a mix of deeper soils below in Aux Ormes, closer to the RN74, and limestones with less clay in Les Barreaux from the top of the slope above Cros Parantoux and Richebourg.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Les Barreaux planted in 1950s, Aux Ormes 1990.	Altitude(m); Aspect	250; SE
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		

Observations (subjective and abstract; based on young wines)

General Impressions	Aromatic, Bright, Red Fruit, Textured, Suave, Clean, Round		
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