

THE SOURCE

Producer	David Duband		
Wine	2016 Latricières Rouge, Grand Cru		
Region and Country	Burgundy, France		
Varietal(s)	Pinot Noir		
Terroir	David's Latricières-Chambertin is one of the great wine in his range. Not too far south of one of the world's greatest vineyards, Chambertin, it shares many of the same characteristics of its seriousness and nobility. Latricières is a slightly cooler vineyard when compared to Chamertin because it is located in the cool airstream of the Combe Grisard, just to the west. In warmer years this is an advantage, but in colder ones less so. It's a rare wine and one that should not be exhausted too early after the cork is pulled.		
Soil	Shallow brown soil (10-20cm) before thin limestone bedrock—not alluvial, as one could expect from Mazoyères-Chambertin.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted around 1960	Altitude(m); Aspect	250; E
Vinification	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.		
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		

Observations (subjective and abstract; based on young wines)

General Impressions	Aromatic, Dark Red Fruit, Full, Clean, Spicy, Textured, Ferrous, Full Palate		
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 %	12.9-13.1	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