

THE SOURCE

David Duband

2020 Latricières Rouge, Grand Cru

Varietal(s)	Pinot Noir
Region	Burgundy, France
Short Summary	David Duband took over the family domaine (founded in 1963) in 1991. His most evident adaptations over the years have been the conversion of all his vineyards to organic practices in 2006, the inclusion of healthy doses of whole bunches to all classifications of his wine (Bourgogne to Grand Cru), and minimal additions of sulfites. Duband's stable of wines comes from twenty-three prestigious appellations from Gevrey-Chambertin to Nuits-Saint-Georges, including six grand crus. David's wines, from a mix of vines aged 25-100 years old, clearly demonstrate the subtle differences amongst parcels, further revealing each unique nuance of the year and terroir.
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.
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 SO ₂ (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 H ₂ S (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 %	12.9-13.1
Total SO ₂	None Added—Very Low—Low—Medium—High