

# THE SOURCE

Producer	David Duband
Wine	2017 Latricières-Chambertin, 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 <span style="float:right">Technical Precision</span> <span style="float:right">Nature—Moderate—Nurture</span>
Vine Age	Planted around 1960 <span style="float:right">Altitude(m); Aspect</span> 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). 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	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 <span style="float:right">Body</span> <span style="float:right">Light—Medium—Full</span>
Core	Lithe—Medium—Dense <span style="float:right">Tannin</span> <span style="float:right">Light—Medium—Full</span>
Acidity	Light—Medium—Full—Electric <span style="float:right">Wood Presence</span> <span style="float:right">Light—Medium—Full—Electric</span>
Texture	Lithe—Medium—Dense <span style="float:right">Finish</span> <span style="float:right">Front—Middle—Back</span>
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol

## Lab Analysis (general range)

Alcohol %	12.9-13.1 <span style="float:right">Titratable Acidity (g/L)</span> N/A
pH	N/A <span style="float:right">Residual Sugar (g/L)</span> 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](http://www.thesourceimports.com)