

THE SOURCE

Producer	David Duband		
Wine	2017 Nuits-Saint-Georges, 1er Cru 'Les Pruliers'		
Region and Country	Burgundy, France		
Varietal(s)	Pinot Noir		
Terroir	Les Pruliers is the beast in the context of David Duband's range of elegant wines and also the most exotic. It's located on the south hill of Nuits-Saint-Georges and the soil is composed of hard limestone and heavy clay. When asked why the wines from the south hill are more hard wines by nature, David attributed it to the large and extremely hard stones there. It has been a consistent observation that vineyards with harder stones (and larger stones) tend to make more muscular wines. This characteristic imprint coupled with heavy clay makes for a wine of force and length.		
Soil	Hard limestone and clay soil		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 2000s and 1950s (50/50%)	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). 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, Bright, Hot Iron, Red Fruit, Wild Fruit, Animal, Textured, Mineral, Clean, Heavier Angles		
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