

THE SOURCE

David Duband

2017 Chambolle Musigny, 1er Cru Sentiers

Varietal(s)	Pinot Noir
Region	Burgundy, France
Short Summary	
Terroir	This 1er Cru on heavier red, iron-rich clay with a small proportion of limestones that sits just below Les Bonnes Mares and shares this great Grand Cru's muscle and brawny tannins when young; this is not to say that this wine is a bruiser, but only more firm within the context of David's elegant range of wines. After 8-10 years of cellaring the wine begins to become more of what is expected of a Chambolle-Musigny wine.
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). A small dose of SO ₂ (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 H ₂ S (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.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.5-13.0
Total SO ₂	None Added—Very Low—Low—Medium—High