

# THE SOURCE

Producer	David Duband		
Wine	2017 Chambolle Musigny, 1er Cru Sentiers		
Region and Country	Burgundy, France		
Varietal(s)	Pinot Noir		
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.		
Soil	Heavy red clay rich in iron with a small proportion of limestones		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	1960s/1970s	Altitude(m); Aspect	250;
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 SO <sub>2</sub> (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 <sub>2</sub> 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.		
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. Vegan wine.		

## Observations (subjective and abstract; based on young wines)

General Impressions	Aromatic, Bright, Red Fruit, Wild Fruit, Textured, Blocky, Mineral, Clean		
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 %	12.5-13.0	Titrateable Acidity (g/L)	N/A
pH	N/A	Residual Sugar (g/L)	Dry
Total SO <sub>2</sub>	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)