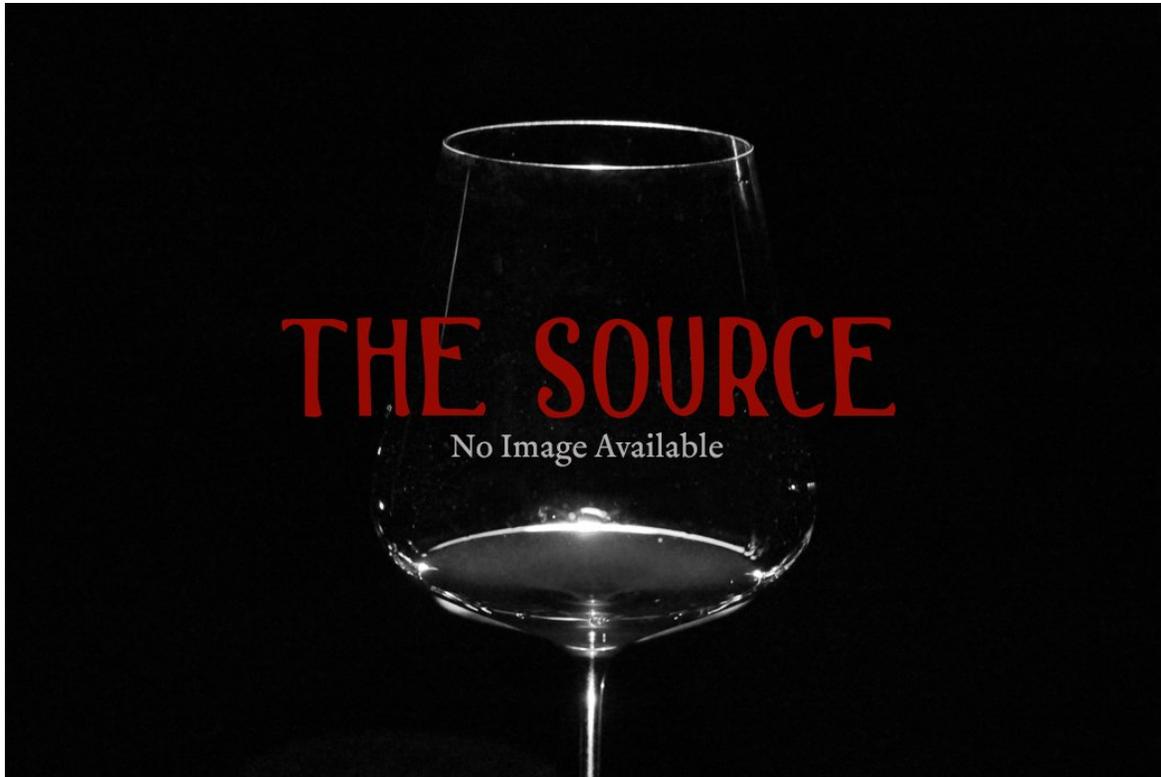


THE SOURCE
DAVID DUBAND
BURGUNDY



2023 MOREY ST. DENIS ROUGE, 1ER CRU LES BROC

PRODUCER OVERVIEW

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.

VINEYARD DETAILS

Duband's Morey-Saint-Denis 1er Cru Les BROC comes the premier crus Blanchards, Rouchots, Ormes, and Chezeaux with an average vine age of 55 years on gentle slopes facing east/southeast on limestone bedrock and clay topsoil.

CELLAR NOTES

60-80% stem inclusion with 5-7 gentle punch downs by feet in total over 15-18-day natural yeast fermentation, then pressed & settled in vat for 2-3 weeks to clarify before 14 months in 40% new French oak and 60% old. No fining or filtration.

