

THE SOURCE

David Duband 2016 Nuits-Saint-Georges

Varietal(s)	Pinot Noir
Region	Burgundy, France
Short Summary	
Terroir	The elegance of this Nuits-Saint-Georges can be equally credited to the dominant portion being from the north hill of the appellation closer to Vosne-Romanée as David's deft touch in the cellar. The texture is has a great balance of grip for an appellation that often delivers hard, dry tannins. Here they leave the palate refreshed instead of parched. 80% of this wine comes from two vineyards, La Charmotte and Aux Saints-Juliens, both located on the Vosne-Romanée side of the appellation, and Les Plateaux on the south hill facing east and slightly north.
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 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.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.9-13.1
Total SO2	None Added—Very Low—Low—Medium—High