

THE SOURCE

Producer	David Duband
Wine	2016 Nuits-Saint-Georges
Region and Country	Burgundy, France
Varietal(s)	Pinot Noir
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-Julien, both located on the Vosne-Romanée side of the appellation, and Les Plateaux on the south hill facing east and slightly north.
Soil	Limestone marls on the north side of the village and hard limestones on the south hill; both with clay topsoil.
Irrigation	Forbidden—Never—Sometimes Technical Precision Nature—Moderate—Nurture
Vine Age	Charmottes 2000/1960, Les Plateaux 1950s, Saint-Julien 1950s Altitude(m); Aspect 250; E/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). 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.
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	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown
Enological Additions	Sulfur Dioxide

Observations (subjective and abstract; based on young wines)

General Impressions	Aromatic, Earthy, Mineral, Textured, Red Fruit, Suave, Clean, Animal, Angular, Metal, Chalky Tannin		
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