

# THE SOURCE

Producer	David Duband		
Wine	2016 Nuits Saint Georges Rouge, 1er Cru Aux Thorey		
Region and Country	Burgundy, France		
Varietal(s)	Pinot Noir		
Terroir	This wine is a persuasive response to those who snub Nuits-Saint-Georges as a village with too much grit and too little finesse. Indeed its confident, tannic grip may not appeal to those who insist Burgundy be over-refined, forgetting it can have structure and muscle. However, this wine grown from 60 year-old vines facing south and southeast shows wonderful elegance and subtlety in its savory range of characteristics and the high elevation of the vineyard and its whole cluster fermentation, restrains an obvious, low-hanging fruitiness.		
Soil	The soils are small limestone fragments and clay, unlike those from the southern hill with harder stones, which generally make harder wines by comparison.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1980 (30%), 1950s (70%)	Altitude(m); Aspect	270; S/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. Vegan wine.		

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

General Impressions	Aromatic, Bright, Red Fruit, Textured, Mineral, Clean, Angular		
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](http://www.thesourceimports.com)