

THE SOURCE

Producer	David Duband		
Wine	2014 Hautes Cotes de Nuits Rouge, Cuvée Auguste		
Region and Country	Burgundy, France		
Varietal(s)	Pinot Noir		
Terroir	This wine comes from a cooler site close to forest on a high, steep elevation. It is a lovely wine with beautifully delineated lines and is more fresh with acidity than David's other entry level wines (Bourgogne and Côte de Nuits Village.) The vineyards sit just outside of David's hometown, Chévannes, in the Hautes-Côtes-de-Nuits. David explained that these vines planted mostly in the 1970's are on average three degrees Celsius less throughout the growing season than the Côte de Nuits, thus delaying their picking time by weeks. It can be a little backward upon opening but hits stride 15 minutes or more after opening.		
Soil	Limestone and clay with a lot of stones and very little topsoil		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	1970-1990s	Altitude(m); Aspect	450; SW
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, Earthy, Mineral, Textured, Red Fruit, High-toned and Energetic, Suave, 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 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