

THE SOURCE

Producer	David Duband		
Wine	2016 Gevrey-Chambertin		
Region and Country	Burgundy, France		
Varietal(s)	Pinot Noir		
Terroir	The majority of the vineyards that constitute this wines are within Brochon in a section of this commune that borders Gevrey-Chambertin and can carry its appellation name of the label. This area lends itself to the most elegant side of Gevrey and it is apparent in the delicacy of this wine. This is made from a series vineyards in Brochon that David purchases but does all the organic farming himself. They are Les Journaux, Les Gueulepines, Les Croisettes and Pince-Vin. The remainder of the vineyards, Les Seuvrées and Reniard, are located in the south of the appellation and downslope from the Grand Cru vineyards.		
Soil	A mixture of red and brown clay with limestone. Brochon is more stony and those further south more heavier clay with less limestones.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Average planting time in 1970s	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 SO ₂ (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 H ₂ S (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	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfur Dioxide		

Observations (subjective and abstract; based on young wines)

General Impressions	Aromatic, Earthy, Mineral, Textured, Red Fruit, Suave, Clean, Soft Angles		
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 %	12.8 - 13.10	Titrateable Acidity (g/L)	N/A
pH	N/A	Residual Sugar (g/L)	Dry
Total SO ₂	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