

# THE SOURCE

Producer	David Duband		
Wine	2016 Côte de Nuits Village Rouge		
Region and Country	Burgundy, France		
Varietal(s)	Pinot Noir		
Terroir	This wine is sourced from Brochon, an appellation sandwiched between Gevrey-Chamberin and Fixin. Within David's elegant range of wines, this is often more plush and weighted. The fruits are darker and more subtle than the higher tones that are easy to find in some of his other wines. It exhibits more mineralic impressions in the palate with a gentle, gritty mouthfeel. It's a low frequency wine with charming and delicious aroma and taste. It is exceptional for this kind of appellation wine to find this level of depth and complexity.		
Soil	Limestone, sand and silt with very little clay		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1995 and younger	Altitude(m); Aspect	220-250m; 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 <sub>2</sub> (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 <sub>2</sub> 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	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 - 13.50	Titrateable Acidity (g/L)	N/A
pH	N/A	Residual Sugar (g/L)	Dry
Total SO <sub>2</sub>	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)