

THE SOURCE

Producer	David Duband		
Wine	2016 Clos de la Roche, Grand Cru		
Region and Country	Burgundy, France		
Varietal(s)	Pinot Noir		
Terroir	David's Clos de la Roche parcel begins at the uptick of the slope in the original lieu-dit that this Grand Cru takes its name. It's made from vines planted in 1960 (formerly owned by Jacky Truchot) and easily live up to the expectation. Upon first opening, its thoroughbred power quickly dominates the nose and the palate and begins to slowly unravel pure ethereal pleasures, forgiving the sin and relieving the regret of infanticide for such a great vin de garde. The soil in Clos de la Roche are notoriously shallow and the bedrock hard, making for a wine of richness, angles and a broad range of high-toned, complex nuances.		
Soil	Hard limestone and thin brown soils with a lot of small fractured rocks		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	1960	Altitude(m); Aspect	260;
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, Bright, Red Fruit, Lean and Full, Clean, Textured, Cold Stone, Fresh, Full Palate		
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