

THE SOURCE

Producer	David Duband
Wine	2013 Charmes-Chambertin
Region and Country	Burgundy, France
Varietal(s)	Pinot Noir
Terroir	The vines planted here in the 1920s give this wine tremendous depth, which can only be revealed with time in the glass and more importantly time in the cellar. This comes from the grand cru, Mazoyeres-Chambertin, a vineyard that can be named on the label as Charmes-Chambertin. Mazoyeres is different than most wines labeled as Charmes-Chambertin as the vineyard has a geological and climactic difference. It lies in the path of the Combe Grisard, which brings more cool air and soils that are more stony and deep than the wine coming from the original Charmes-Chambertin located just to the north.
Soil	Shallow brown soil (10-20cm) before limestone—not alluvial, as one could expect from Maz.
Irrigation	Forbidden—Never—Sometimes Technical Precision Nature—Moderate—Nurture
Vine Age	1920 (70%) and 2016 (30% but will be added to the blend in 2022) Altitude(m); Aspect 250;
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	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Enological Additions	Sulfur Dioxide.

Observations (subjective and abstract; based on young wines)

General Impressions	Aromatic, Dark Red Fruit, Full, Clean, Spicy, Textured, Ferrous, 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