

THE SOURCE

David Duband

2017 Chambolle Musigny Rouge, 1er Cru Gruenchers

Varietal(s)

Region

Burgundy, France

Short Summary

Terroir

This wine is one of Chambolle's greatest examples of femininity and reserved strength. If you've not yet tasted Gruenchers, you've missed one of the quiet champions of any vigneron's range who is lucky enough to have a piece. It's location is one of privilege just below two of the great upper slope 1er Crus, Les Fuées and Les Cras, next to the Grand Cru Les Bonnes Mares. It's also within the dejection cone of combe behind the village to the west, which has clearly left a shallow topsoil with broken up small rocks.

Cellar Notes

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.

Farming

Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist

Alcohol %

12.5-13.0

Total SO₂

None Added—Very Low—Low—Medium—High