

THE SOURCE

Producer David Duband
Wine 2017 Chambolle Musigny Rouge, 1er Cru Gruenchers
Region and Country Burgundy, France

Varietal(s)

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.

Soil Limestone bedrock with thin topsoil of clay and small limestone rocks.

Irrigation Forbidden—Never—Sometimes **Technical Precision** Nature—Moderate—Nurture

Vine Age 45 years on average (2019) **Altitude(m); Aspect** 270; Southeast

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 Sulfites

Observations (subjective and abstract; based on young wines)

General Impressions Elegant, Expansive, Deep, Light Appearance, Rose, Stony, Mineral

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 % 12.5-13.0 **Titrateable Acidity (g/L)**

pH **Residual Sugar (g/L)**

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