

THE SOURCE

David Duband

2020 Morey Saint Denis Rouge, 1er Cru Clos Sorbè

Varietal(s)	Pinot Noir
Region	Burgundy, France
Short Summary	
Terroir	Clos Sorbè is one of the great talents within the range of 1er crus in Morey. Grown on vines over 50 years-old and a beautifully balanced, shallow soil structure mixed with color-rich red clay and a never ending supply of small fragmented Bathonian limestone rocks, this is one of the most universally appealing wines in David's elegant and precisely crafted range. It has a wonderful balance of power and elegance with a sappy fruit core and bright aromatic lift. It is also one of the jewels acquired from the purchase of the legendary vigneron, Jacky Truchot.
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 %	12.9-13.1
Total SO2	None Added—Very Low—Low—Medium—High