

# THE SOURCE

## David Duband

### 2019 Chambolle Musigny Rouge, 1er Cru Gruenchers

#### Varietal(s)

#### Region

Burgundy, France

#### Short Summary

David Duband took over the family domaine (founded in 1963) in 1991. His most evident adaptations over the years have been the conversion of all his vineyards to organic practices in 2006, the inclusion of healthy doses of whole bunches to all classifications of his wine (Bourgogne to Grand Cru), and minimal additions of sulfites. Duband's stable of wines comes from twenty-three prestigious appellations from Gevrey-Chambertin to Nuits-Saint-Georges, including six grand crus. David's wines, from a mix of vines aged 25-100 years old, clearly demonstrate the subtle differences amongst parcels, further revealing each unique nuance of the year and terroir.

#### 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 SO<sub>2</sub> (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 H<sub>2</sub>S (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 SO<sub>2</sub>

None Added—Very Low—Low—Medium—High

To learn more about The Source and David Duband, visit [www.thesourceimports.com](http://www.thesourceimports.com).