

THE SOURCE

DAVID DUBAND

BURGUNDY



2023 GRAND CRU, ECHEZEAUX

PRODUCER OVERVIEW

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.

VINEYARD DETAILS

Duband's Grand Cru Echezeaux comes from the lieu-dit, Les Rouges du Bas, further upslope in the cru planted in the 1930s on medium slopes with a southeast exposition at 280-300m on limestone bedrock and a shallow and rocky red clay topsoil.

CELLAR NOTES

80-100% stem inclusion with 5-7 gentle punch downs by feet in total over 15-18-day natural yeast fermentation, then pressed & settled in vat for 2-3 weeks to clarify before 14 months in 50% new French oak and 50% old. No fining or filtration.

