

David Duband 2019 Clos de la Roche, Grand Cru

Varietal(s)	Pinot Noir
Region	Burgundy, France
Short Summary	
Terroir	David's Clos de la Roche parcel begins at the uptick of the slope in the original lieu-dit that this Grand Cru takes its name. It's made from vines planted in 1960 (formerly owned by Jacky Truchot) and easily live up to the expectation. Upon first opening, its thoroughbred power quickly dominates the nose and the palate and begins to slowly unravel pure ethereal pleasures, forgiving the sin and relieving the regret of infanticide for such a great vin de garde. The soil in Clos de la Roche are notoriously shallow and the bedrock hard, making for a wine of richness, angles and a broad range of high-toned, complex nuances.
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