THE SOURCE

David Duband

2019 Gevrey-Chambertin

Varietal(s)	Pinot Noir
Region	Burgundy, France
Short Summary	
Terroir	The majority of the vineyards that constitute this wines are within Brochon in a section of this commune that borders Gevrey-Chambertin and can carry its appellation name on the label. This area lends itself to the most elegant side of Gevrey and it is apparent in the delicacy of this wine.This is made from a series of vineyards in Brochon that David purchases fruit from but does all the organic farming himself. They are Les Journaux, Les Gueulepines, Les Croisettes and Pince-Vin. The remainder of the vineyards, Les Seuvrées and Reniard, are located in the south of the appellation and downslope from the Grand Cru vineyards.
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 %	12.8 - 13.10
Total SO2	None Added—Very Low—Low—Medium—High