## THE SOURCE

## David Duband 2022 Bourgogne

| Varietal(s)   | Pinot Noir  |
|---------------|---|
| 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 red-fruited, spicy and earthy Bourgogne comes from a mixture of vineyards from Morey-Saint-Denis and<br>Chambolle-Musigny very low on the slope which brings plush fruit and easy accessibility. Another proportion comes from<br>the Hautes Côte de Nuits further west from the Côte d'Or by about a 15 minute drive. These parcels with an average<br>elevation of 450 meters and very stony soil brings more freshness, mineral and tension to the wine.  |
| 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 %     | 12.5 - 13   |
| Total SO2     | None Added—Very Low—Medium—High   |