

# THE SOURCE

## David Duband 2020 Bourgogne

Varietal(s)	Pinot Noir
Region	Burgundy, France
Short Summary	
Terroir	This red-fruited, spicy and earthy Bourgogne comes from a mixture of vineyards from Morey-Saint-Denis and Chambolle-Musigny very low on the slope which brings plush fruit and easy accessibility. Another proportion comes from the Hautes Côte de Nuits further west from the Côte d'Or by about a 15 minute drive. These parcels with an average 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 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
Total SO <sub>2</sub>	None Added—Very Low—Low—Medium—High