

THE SOURCE

David Duband 2019 Vosne-Romanée

Varietal(s)	Pinot Noir
Region	Burgundy, France
Short Summary	
Terroir	This wine leaves very little to desire from a village appellation wine and it's no surprise given that it's from Vosne-Romanée, a commune whose most basic wines can be full of depth and pleasure. It's range of complexities from its two vineyards (Les Barreaux and Aux Ormes) hit both the highest and lowest elevation of the slope, which gives the wine both body and high-toned elegance. Rich with a range of plush red fruits and beautiful sweet red flowers, it puts everything on the table once the cork is pulled. In classic Vosne style, it's forward, regal and generous.
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 ₂ (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 ₂ 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 %	12.5-13.0
Total SO ₂	None Added—Very Low—Low—Medium—High