

# THE SOURCE

## David Duband 2019 Vosne-Romanée

|                       |  |
|-----------------------|--|
| 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 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 <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 %             | 12.5-13.0  |
| Total SO <sub>2</sub> | None Added—Very Low—Low—Medium—High  |