

# THE SOURCE

## David Duband

### 2019 Latricières-Chambertin, Grand Cru

Varietal(s)	Pinot Noir
Region	Burgundy, France
Short Summary	
Terroir	David's Latricières-Chambertin is one of the great wine in his range. Not too far south of one of the world's greatest vineyards, Chambertin, it shares many of the same characteristics of its seriousness and nobility. Latricières is a slightly cooler vineyard when compared to Chamertin because it is located in the cool airstream of the Combe Grisard, just to the west. In warmer years this is an advantage, but in colder ones less so. It's a rare wine and one that should not be exhausted too early after the cork is pulled.
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 %	12.9-13.1
Total SO2	None Added—Very Low—Low—Medium—High