

# THE SOURCE

## David Duband 2020 Chambertin, Grand Cru

|                       |  |
|-----------------------|--|
| Varietal(s)           | Pinot Noir   |
| Region                | Burgundy, France   |
| Short Summary         |  |
| Terroir               | Chambertin, one of the greatest plots of land in the wine world, is also one of the single greatest wines we import. It comes from the village, Gevrey-Chambertin (to which the village has taken its name) and located on a relatively flat and uninspiring hillslope. It is slightly more warm than the two Grand Crus toward the south, Mazoyères-Chamberin and Latricieres (both more influenced by the Combe Grisard, which brings the cool air), and cooler than Chambertin Clos de Bèze to the north.   |
| 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  |