

THE SOURCE DAVID DUBAND BURGUNDY



2023 GEVREY-CHAMBERTIN

PRODUCER OVERVIEW

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.

VINEYARD DETAILS

Duband's Gevrey-Chambertin comes mostly from Brochon (Les Journaux, Les Gueulepines, Les Croisettes, Pince-Vin) as well as Les Seuvrées and Reniard at the south of Gevrey from vines planted in the 1970s on gentle slopes with east/southeast expositions at 250m on limestone bedrock and red/brown clay topsoil.

CELLAR NOTES

30-40% stem inclusion with 5-7 gentle punch downs by feet in total over 15-18-day natural yeast fermentation, then pressed & settled in vat for 2-3 weeks to clarify before 14 months in 25% new French oak and 75% old. No fining or filtration.

