THE SOURCE

David Duband

2021 Nuits Saint Georges Rouge, 1er Cru Aux Thorey

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 is a persuasive response to those who snub Nuits-Saint-Georges as a village with too much grit and too little

finesse. Indeed its confident, tannic grip may not appeal to those who insist Burgundy be over-refined, forgetting it can have structure and muscle. However, this wine grown from 60 year-old vines facing south and southeast shows wonderful elegance and subtlety in its savory range of characteristics and the high elevation of the vineyard and its whole cluster

fermentation, restrains an obvious, low-hanging fruitiness.

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