

THE SOURCE

David Duband

2021 Nuits Saint Georges Rouge, 1er Cru Aux Thorey

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| Varietal(s) | Pinot Noir |
| Region | Burgundy, France |
| Short Summary | |
| 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 |