

THE SOURCE

David Duband

2021 Nuits-Saint-Georges, 1er Cru 'Les Pruliers'

Varietal(s)	Pinot Noir
Region	Burgundy, France
Short Summary	
Terroir	Les Pruliers is the beast in the context of David Duband's range of elegant wines and also the most exotic. It's located on the south hill of Nuits-Saint-Georges and the soil is composed of hard limestone and heavy clay. When asked why the wines from the south hill are more hard wines by nature, David attributed it to the large and extremely hard stones there. It has been a consistent observation that vineyards with harder stones (and larger stones) tend to make more muscular wines. This characteristic imprint coupled with heavy clay makes for a wine of force and length.
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). Small dose of SO ₂ (7ppm) is made at crush. Pigeage (punchdowns) is made by foot to not break stems and begins after fermentation starts—5 to 7 total. Remontage (pump overs) only used if there is H ₂ S (reductive elements) which is very common in organic wines. 17-18 day fermentation, pressed and settled in tanks 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 SO ₂	None Added—Very Low—Low—Medium—High