

THE SOURCE DAVID DUBAND BURGUNDY



2023 CLOS DE LA ROCHE, GRAND CRU

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 Grand Cru Clos de la Roche comes from the center of the cru in the original Clos de la Roche lieu-dit from vines planted in 1960 on a gentle-medium slope with an east exposition at 285-295m on hard limestone bedrock and shallow (~10-20cm), rocky brown clay topsoil.

CELLAR NOTES

80-100% 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 50% new French oak and 50% old. No fining or filtration.



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