David Duband
2021 Grand Cru, Echezeaux

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	The 70 year-old vines located in the lieu-dit "Les Rouges du Bas" further up the slope with classic limestone strata (unlike much of this Grand Cru which is composed of alluvial deposits) and closer to the forest give this wine a full palate loaded with sappy red fruits and wonderful freshness. Like the other Grand Crus, this wine is endowed with a good dose of whole cluster (80%) to curb the obvious potential of excessive fruit and charm that is easy to find in this Grand Cru.
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 SO2 (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 H2S (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 SO2	None Added—Very Low—**Low**—Medium—High