

THE SOURCE

David Duband

2021 Latricières-Chambertin, Grand Cru

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| Varietal(s) | Pinot Noir |
| Region | Burgundy, France |
| Short Summary | |
| Terroir | David's Latricières-Chambertin is one of the great wine in his range. Not too far south of one of the world's greatest vineyards, Chambertin, it shares many of the same characteristics of its seriousness and nobility. Latricières is a slightly cooler vineyard when compared to Chamertin because it is located in the cool airstream of the Combe Grisard, just to the west. In warmer years this is an advantage, but in colder ones less so. It's a rare wine and one that should not be exhausted too early after the cork is pulled. |
| 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 SO ₂ (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 H ₂ S (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 SO ₂ | None Added—Very Low—Low—Medium—High |