

THE SOURCE

David Duband 2021 Chambertin, Grand Cru

Varietal(s)	Pinot Noir
Region	Burgundy, France
Short Summary	
Terroir	Chambertin, one of the greatest plots of land in the wine world, is also one of the single greatest wines we import. It comes from the village, Gevrey-Chambertin (to which the village has taken its name) and located on a relatively flat and uninspiring hillslope. It is slightly more warm than the two Grand Crus toward the south, Mazoyères-Chamberin and Latricieres (both more influenced by the Combe Grisard, which brings the cool air), and cooler than Chambertin Clos de Bèze to the north.
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 %	12.5-13.0
Total SO ₂	None Added—Very Low—Low—Medium—High

To learn more about The Source and David Duband, visit www.thesourceimports.com.