

# THE SOURCE

## David Duband

### 2022 Charmes-Chambertin, Grand Cru

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 vines planted here in the 1920s give this wine tremendous depth, which can only be revealed with time in the glass and more importantly time in the cellar. This comes from the grand cru, Mazoyeres-Chambertin, a vineyard that can be named on the label as Charmes-Chambertin. Mazoyeres is different than most wines labeled as Charmes-Chambertin as the vineyard has a geological and climactic difference. It lies in the path of the Combe Grisard, which brings more cool air and soils that are more stony and deep than the wine coming from the original Charmes-Chambertin located just 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 <sub>2</sub> (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 <sub>2</sub> 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 <sub>2</sub>	None Added—Very Low—Low—Medium—High