

## David Duband 2021 Morey Saint Denis, Rouge

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	This wine is savory, earthy and exotic on the nose with a palate of sleek chalky/sandy texture and finely delineated acidic and tannic structure. The wine is straight, focused and serious, a stellar achievement for a village wine from this appellation. The mix of vineyards is Les Porroux which borders Chambolle-Musigny and just below the 1er Cru La Bussières, and the village lieu-dit Clos des Ormes which borders 1er Clos des Ormes (yes same name but higher classification) as well as Aux Cheseaux, Les Cognées and Les Brâs, both east of the RN74. This makes for a very well balanced MSD Village wine that captures the broad essence of this mighty commune.
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 %	12.8 - 13.10
Total SO <sub>2</sub>	None Added—Very Low—Low—Medium—High