

# THE SOURCE

## David Duband 2021 Gevrey-Chambertin

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|-----------------------|--|
| 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 majority of the vineyards that constitute this wines are within Brochon in a section of this commune that borders Gevrey-Chambertin and can carry its appellation name on the label. This area lends itself to the most elegant side of Gevrey and it is apparent in the delicacy of this wine. This is made from a series of vineyards in Brochon that David purchases fruit from but does all the organic farming himself. They are Les Journaux, Les Gueulepines, Les Croisettes and Pince-Vin. The remainder of the vineyards, Les Seuvrées and Reniard, are located in the south of the appellation and downslope from the Grand Cru vineyards.   |
| 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  |

To learn more about The Source and David Duband, visit [www.thesourceimports.com](http://www.thesourceimports.com).