

David Duband

2022 Bourgogne Hautes Côtes de Nuits, Chardonnay

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 sourced from Brochon, an appellation sandwiched between Gevrey-Chamberin and Fixin. Within David's elegant range of wines, this is often more plush and weighted. The fruits are darker and more subtle than the higher tones that are easy to find in some of his other wines. It exhibits more mineralic impressions in the palate with a gentle, gritty mouthfeel. It's a low frequency wine with charming and delicious aroma and taste. It is exceptional for this kind of appellation wine to find this level of depth and complexity.
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 - 13.50
Total SO ₂	None Added—Very Low—Low—Medium—High