

THE SOURCE DAVID DUBAND BURGUNDY



2023 LES TERRES DE PHILÉANDRE, BOURGOGNE ALIGOTÉ

PRODUCER OVERVIEW

Named for his twins, Philomène and Léandre, Les Terres de Phélandre is a deeply personal project for David Duband. While he's best known for his meticulous stewardship of some of the Côte de Nuits' most prestigious appellations, this project was born from a desire to work with greater freedom at the margins of Burgundy's formal hierarchy—to step back into something quieter, more intuitive, and perhaps even more revealing. With a few parcels in Savigny-lès-Beaune, the grapes for this project are primarily sourced from the Hautes-Côtes de Nuits, just adjacent to his classified vineyards, and are often labeled as Vin de France. These wines draw from medium-aged to old vines rooted in clay-limestone soils and shaped by the same rigor that defines his domaine work, with whole-cluster fermentations, native yeasts, gentle extraction, long élevage, with sulfites added only after malolactic fermentation—or not at all where the wine allows. Les Terres de Phélandre doesn't sit apart from Duband's core work; it quietly completes it.

VINEYARD DETAILS

Bourgogne Aligoté comes from 50-year-old vines in the Hautes-Côtes de Nuits, facing southwest on steep slopes of clay and limestone.

CELLAR NOTES

Bourgogne Aligoté was whole-cluster pressed and naturally fermented, then aged in a combination of 30% concrete egg, 30% in a 25 hl Stockinger foudre from Austria, and 40% in stainless steel tank. First sulfites added after malolactic fermentation.

