

THE SOURCE DAVID DUBAND BURGUNDY



2023 LES TERRES DE PHILÉANDRE, SAVIGNY-LÈS-BEAUNE ROUGE, 1ER CRU AUX SERPENTIÈRES

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

Savigny-lès-Beaune Rouge, 1er Cru Aux Serpentières comes from 50-year-old vines facing southeast/south on mild slopes of clay and limestone.

CELLAR NOTES

Savigny-lès-Beaune Rouge, 1er Cru Aux Serpentières was vinified with 70% whole clusters and macerated for 10 days, with one daily pumpover during the first 4–5 days, followed by foot pigeage three times per day over the final five days before pressing. The wine was aged for 13 months, with 40% in new 228-liter French oak barrels. First sulfites added after malolactic fermentation. No fining or filtration.

