

THE SOURCE
DAVID DUBAND
BURGUNDY



2023 LES TERRES DE PHILÉANDRE, VIN DE FRANCE, CHARDONNAY

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

VDF Chardonnay comes from 30-year-old vines in the Hautes-Côtes de Nuits, just adjacent to HCdN parcels, facing east on steep slopes of clay and limestone.

CELLAR NOTES

VDF Chardonnay was whole-cluster pressed, naturally fermented, and aged in old French oak for ten months. First sulfites added after malolactic fermentation.

