

DOMAINE DAVID DUBAND CELLAR QUICKIE

Stems are included in all Duband red wines (average: 30–40% for Hautes-Côtes and Bourgogne, 70–80% for Village/1er Cru, 80–100% for Grand Cru). Fermentation is assisted with a pied de cuve developed from the first batches of grapes harvested. Pigeage (punchdowns) is done by foot to avoid breaking stems and begins after fermentation starts, with 5 to 7 total over the full 17–18-day maceration period. Remontage (pump overs) is used only when reductive elements appear, which is more common in organic wines. After pressing, the wines settle in tanks for 2–3 weeks to allow whole-cluster ferments to clarify more fully (destemmed ferments clarify more quickly). The wines are racked for the first time before the end of the year and moved to barrel (20–25% new oak for Hautes-Côtes and Bourgogne, 25–30% for Village and Premier Cru, 30–40% for Grand Cru—all a little lower than in recent years). Since the 2022 vintage, sulfites are added for the first time only in December and January after malolactic fermentation, and a small 7 mg/L dose was added at crush. No filtration or fining.

BOURGOGNE CHARDONNAY HAUTES-CÔTES DE NUITS comes from 40-year-old vines (2024) in the Hautes-Côtes de Nuits, planted on medium-steep slopes with a southwest exposition on limestone bedrock and clay topsoil.

COTE AUX BOURGUIGNONS ROUGE comes from 30-year-old vines (2024), planted to 90% Pinot Noir and 10% Gamay, on a northeast exposition on limestone bedrock and clay topsoil.

HAUTES-CÔTES DE NUITS “CUVÉE AUGUSTE” comes from parcels in Chevannes, planted in 1995 on steep slopes with south and southwest expositions at 335–455 meters on limestone bedrock and shallow, rocky clay topsoil.

BOURGOGNE ROUGE comes from vines in Morey-Saint-Denis, Chambolle-Musigny, and the Hautes-Côtes de Nuits, planted between the 1960s and 1990s on gentle to steep slopes with east, south, and west expositions at 250–450 meters on limestone bedrock and clay topsoil.

CÔTE D'OR | NORTH TO SOUTH

CÔTES DE NUITS-VILLAGES comes from vines in Brochon, planted in 1995 on gentle slopes with east and southeast expositions at 220–250 meters on limestone bedrock and shallow clay topsoil.

GEVREY-CHAMBERTIN comes mostly from Brochon (Les Journaux, Les Gueulepines, Les Croisettes, Pince-Vin), as well as Les Seuvrées and Reniard at the southern end of Gevrey, from vines planted in the 1970s on gentle slopes with east and southeast expositions at 250 meters on limestone bedrock and red/brown clay topsoil.

GRAND CRU CHAMBERTIN comes from 0.22 hectares of vines planted in the 1970s on a gentle slope with an east exposition at 275–305 meters on limestone bedrock and shallow (20–25 cm) red and white clay topsoil.

GRAND CRU CHARMES-CHAMBERTIN comes from a parcel within Mazoyères-Chambertin (slightly cooler and more rocky than Charmes-Chambertin further north), planted between 1920 and 2016 (average

vine age over 95 years), on a gentle slope with an east exposition at 270–280 meters on limestone bedrock and shallow (10–20 cm), rocky brown/red clay topsoil.

GRAND CRU LATRICIÈRES-CHAMBERTIN (located approximately 15 vine rows south of Chambertin) comes from 65-year-old vines (2023) on a gentle slope with an east exposition at 280–300 meters on limestone bedrock and shallow (10–20 cm), rocky brown clay topsoil.

GRAND CRU CLOS DE LA ROCHE comes from the center of the cru, in the original Clos de la Roche lieu-dit, from vines planted in 1960 on a gentle to medium slope with an east exposition at 285–295 meters on hard limestone bedrock and shallow (10–20 cm), rocky brown clay topsoil.

MOREY-SAINT-DENIS comes from vines in Les Porroux (bordering Chambolle-Musigny below 1er Cru La Bussières; planted in the 1980s), Clos des Ormes (bordering the 1er Cru of the same name; planted 1970–1980), Aux Cheseaux (planted 2011), Les Cognées (planted in the 1950s), and Les Brâs (east of RN74), on gentle slopes with mostly east expositions at 220–230 meters on limestone bedrock and clay topsoil.

MOREY-SAINT-DENIS 1ER CRU CLOS SORBÈ comes from vines planted between the 1950s and 1990s on a gentle slope with an east exposition at 260 meters on limestone bedrock and shallow red/orange clay and rocky topsoil.

MOREY-SAINT-DENIS 1ER CRU LES BROC comes from the premier crus Blanchards, Rouchots, Ormes, and Chezeaux, with an average vine age of 55 years, planted on gentle slopes with east and southeast expositions on limestone bedrock and clay topsoil.

CHAMBOLLE-MUSIGNY comes primarily from Les Chardannes and Les Herbues (below a series of top premier crus and beneath Bonnes Mares), from vines planted in the 1970s on gentle slopes with a southeast exposition at 250 meters on limestone bedrock and clay topsoil.

CHAMBOLLE-MUSIGNY 1ER CRU LES SENTIERS comes from vines planted in the 1960s–1970s on a gentle slope with a southeast exposition at 250 meters on limestone bedrock and heavy red clay topsoil.

GRAND CRU CLOS VOUGEOT comes from 60-year-old vines (2023) in the center of the grand cru, planted on flat terrain at 245 meters on limestone bedrock and deep brown clay topsoil.

GRAND CRU ÉCHEZEUX comes from the lieu-dit Les Rouges du Bas, higher on the slope within the cru, from vines planted in the 1930s on medium slopes with a southeast exposition at 280–300 meters on limestone bedrock and shallow, rocky red clay topsoil.

VOSNE-ROMANÉE comes from 90% Les Barreaux (medium-steep slope above Richebourg and Cros Parantoux; 300–340 meters; planted in the 1950s) and 10% Aux Ormes (gentle slope east of the village center; 235 meters; planted in 1990), with southeast expositions on limestone bedrock and clay topsoil.

NUITS-SAINT-GEORGES comes from 80% La Charmotte (planted 1960–2000) and Aux Saints-Julien (planted in the 1950s) on the north hill (Vosne-Romanée side), and 20% Les Plateaux (planted in the

1950s) on the south hill, on gentle slopes with east and southeast exposures at 250 meters on limestone bedrock and red/brown clay topsoil.

NUITS-SAINT-GEORGES 1ER CRU AUX THOREY comes from the north hill of the appellation, from vines planted between 1950 and 1980 on a medium slope with a southeast exposition on limestone bedrock and rocky orange clay topsoil.

NUITS-SAINT-GEORGES 1ER CRU LES PROCÈS comes from the south hill of the appellation, from vines planted in 1965 on a gentle slope with a southeast exposition at 245 meters on hard limestone bedrock and red clay topsoil.

NUITS-SAINT-GEORGES 1ER CRU LES PRULIERS comes from the south hill of the appellation, from 60-year-old vines planted on a gentle slope with a southeast exposition at 245 meters on hard limestone bedrock with limestone gravel and clay topsoil.

LES TERRES DE PHILÉANDRE

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

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

COTEAUX BOURGUIGNON CHARDONNAY comes from 40–60-year-old vines in the Hautes-Côtes de Nuits, just adjacent to HCdN parcels, facing southeast on steep slopes of clay and limestone. It whole cluster pressed, naturally fermented, and aged in old French oak for ten months. First sulfites added after malolactic fermentation.

VDF PINOT NOIR comes from 20-year-old vines in the Hautes-Côtes de Nuits, just adjacent to Duband's HCdN classified parcels, facing east on steep slopes of clay and limestone. It underwent whole-cluster maceration 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 to release maximum sugar before pressing. No sulfites were added during alcoholic fermentation. The wine was aged for ten months in 228-liter French oak barrels ranging from one to five years old. First sulfites added after malolactic fermentation. No fining or filtration.

HAUTES-CÔTES DE NUITS ROUGE "CÉLÉNIE" comes from 50-year-old vines in the Hautes-Côtes de Nuits, facing southwest on steep slopes of clay and limestone. It underwent whole-cluster maceration for 10 days, with one daily pumpover during the first 4–5 days, followed by foot punchdowns three times per day over the final five days to release maximum sugar before pressing. The wine was aged in a Stockinger foudre. No added sulfites, no fining, and no filtration.

SAVIGNY-LÈS-BEAUNE ROUGE comes from 50-year-old vines facing southeast on mild slopes of clay and limestone. It 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.

SAVIGNY-LÈS-BEAUNE ROUGE, 1ER CRU AUX SERPENTIÈRES comes from 50-year-old vines facing southeast/south on mild slopes of clay and limestone. It 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.