

FRANCE  
LES TERRES DE PHILÉANDRE  
NOTES BY TED VANCE



Monsieur Duband has a *newish* project (started in 2018), a portmanteau created from the names of his twins, Philomène and Léandre: Les Terres de Philéandre. While he's best known for his meticulous stewardship of some of the Côte de Nuits' most prestigious appellations, this deeply personal 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 only 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 (VDF). 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 Philéandre doesn't sit apart from Duband's core work; it quietly completes it.

Les Terres de Philéandre fills a continually widening gap on shelves and lists for years: Burgundy that smells, tastes, and seems like what it is, priced fairly, without feeling diluted or like the result of a quiet cellar declassification. The Hautes-Côtes areas just to the west of Côte de Nuits and the Côte de Beaune share the same basic geology, and they will matter even more as the landscape continues to shift due to climate change. Like many wines from the Hautes-Côtes, these wines feel like a

preview of what's coming. Once again, we're able to drink "value" Burgundy that doesn't ask us to lower our expectations.

Both TdP 2023 whites strike a higher chord than one might assume, considering their appellation classifications. Both come from vines in the Hautes-Côtes de Nuits, just adjacent to HCdN parcels with the **VDF CHARDONNAY "LE BLANC"** from 30-year-old vines that reads nearly as much like an Aligoté as a Chardonnay; the **CÔTEAUX BOURGUIGNONS CHARDONNAY** tastes like Chardonnay. It comes from 40–60-year-old vines, both facing southeast on steep clay and limestone slopes. I know—you'll have to taste 'em to believe it. You're right, and you'll see what I mean when you do. It's rock-solid, with no extra trim, no tinkering, just clear and focused white Burgundy.



*Hautes-Côtes de Nuits vineyard where many of Duband's wines come from*

Unlike the two Chardonnay-based TdP wines grown in old French Burgundy barrels, the **BOURGOGNE ALIGOTÉ** was aged in a combination of 30% concrete egg, 30% in a 25 hl Stockinger foudre and 40% in steel to build texture without masking its natural tension. These grapes come from 50-year-old vines in the Hautes-Côtes de Nuits, facing southwest on steep clay and limestone slopes.

The 20-year-old (2026), high-altitude vines for the **VDF PINOT NOIR** on steep, east-facing slopes just next to Duband's HCdN vines underwent whole-cluster maceration for 10 days, with one daily pumpover during the first four to five days, followed by foot pigeage three times per day over the final five days to release maximum sugar before pressing. The wine was aged for ten months in 228-

liter French oak barrels ranging from one to five years old. Sulfites are added after malolactic fermentation, and there's no fining or filtration.



I admit it: we made a mistake with Célénie. I've always had reservations about ordering no-added-sulfites wines, even from top technicians. Indeed, we have quite a few wines like this now, but we scrutinized them all heavily before buying. Yet here we are with this **HAUTES-CÔTES DE NUITS ROUGE 'CÉLÉNIE'** as one fabulous example of a sans soufre wine gone completely right, and we're in very short supply—only until we get more. After getting a little bored with the classical Burgundy profile of fruit that is often even a little tired compared to some of the regions we work in, when I poured the first taste for my wife (who doesn't drink much anymore), she looked at me like I'd asked her to marry me again and said, "Now this is my style of wine." Then, when I tasted it at the cellar in December with our San Francisco boss, Marissa, her first reaction was excitement, and then regret: she didn't request any when I placed our first order for the 2023s because she, like everyone else, wanted to taste them before jumping on the Duband Sans Soufre Soul Train. Three wines into our 25-wine tasting, we pleaded, David scrambled, and now we'll have a few more cases on the water destined for the warehouse in March or April. These grapes, harvested from 50-year-old vines in the steeply sloped Hautes-Côtes de Nuits, underwent whole-cluster maceration for 10 days. There was one daily pumpover during the first four to five days, followed by foot punchdowns three times a day over the last five days to release maximum sugar before pressing, then aged in a Stockinger foudre. No added sulfites, no fining, and no filtration. This is yet another testament to sans soufre wines' success when left to those who have mastered the fundamentals first. Congrats to David and to his son, Louis-Auguste, who surely spurred his dad into doing this experiment. What a wine!



We've had a lot of interaction with Savigny-lès-Beaune over the years; early on, we imported Simon Bize, Jean-Marc et Hugue Pavelot, and Bruno Clair, and it's nice to have some wines from this underrated place. David has a few different ones, but we went with his appellation **SAVIGNY-LÈS-BEAUNE ROUGE** and the **1ER CRU AUX SERPENTIÈRES** both from 50-year-old vines (2026) and vinified the same way in the cellar: 70% whole clusters and macerated for 10 days, with one daily pumpover during the first four to five days, followed by foot pigeage three times per day over the final five days before pressing. It ages for 13 months, in 40% new oak 228-liter French barrels, with the first sulfites added after malolactic fermentation, and no fining or filtration.