

# David Duband

France - Borgogna Côte d'Or - Chevannes



*David Duband*

## CHAMBOLE-MUSIGNY PRIMER CRU LES SENTIERES

**100% Pinot Noir**

**Production area:** Chambolle-Musigny

**Terrain:** Calcare bruno con colluvio e ghiaione

**Harvest:** manual

**Vinification:** 80% whole cluster fermentation. During the 17 days of winemaking, 5 to 7 fulling and pumping over are practiced. After pressing, the wines are decanted for 2 weeks and put into barrels

**Refinement:** aging takes place 40% in new barrels and 60% in barrels of 1, 2 or 3 years. After 14 months of aging, the wines are racked into vats, rested for 3 months and bottled without filtration or clarification

**Color:** Carmine red color with bright highlights

**Fragrance:** aromas of almost jammy black and red fruits with a touch of truffle and beautiful intensity

**Flavor:** Powerful with marked and rather pleasant tannins

**Alcoholic Grade:** 13% vol

**Ownership/Founders** David Duband and François Feuillet /

David Duband

**Start of Activity** 1991

**Vitiviniculture** Organic / Biodynamic

**Hectares** 17

**Bottles produced** 120.000



David, a young oenologist, made his mark as a novelty in Burgundy from the beginning because of his decisive and marked style, always searching for cleanliness but also intensity. His first wines placed him among the "modernists", in search of large concentrations, but over the years his "touch" has developed continually, heading towards elegant and sweet tannins. David works 17 hectares of vineyard, but half of the grapes are given to François Feuillet, the owner of the vineyard, therefore the maximum production is 85,000 bottles, 75% of which is pinot noir. This grape variety, with David, expresses itself with a deep red color, with spicy notes where the minerality is perfectly fused with the tannins, always velvety and soft. This is made possible by the fulling and pumping over that is done as many as 10 times during the weeks of maceration. From the "small" Bourgogne Pinot Noir, passing through the villages where the slight edges can be sensed already in the aroma, until the Grand Crus where the terroir reigns supreme with its marked mineral content, the young Duband shows himself to be experienced and able to interpret the extraordinary fruits from Burgundy, competing as a prominent figure in the vigneroni of the Côte d'Or.