CUZZIOLGRANDIVINI

David Duband

France - Borgogna Côte de Nuits - Chevannes



CHAMBOLLE-MUSIGNY 1ER 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 early wines placed him among the “modernists” in search of high concentrations, but over the years his “touch” has evolved increasingly, resulting in 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 vignerons of the Côte d’Or.