

# David Duband

France - Borgogna Côte d'Or - Chevannes



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

David Duband

**Start of Activity** 1991

**Vitiviniculture** Organic / Biodynamic

**Hectares** 17

**Bottles produced** 120.000

## CÔTE DE NUITS

**Production area:** Burgundy, Côte de Nuits

**Terrain:** limo calcareo

**Harvest:** manual

**Vinification:** grapes are selected and vinified with 50 percent of the whole clusters. During the 17 days of fermentation, 5-7 punching down and pumping over are carried out. After pressing, the wine is allowed to decant for 2 weeks before being transferred to barrels

**Refinement:** 30% in new barrels, 70% in used barrels 1 to 3 years old. After 14 months in barrel, the wine is racked into tanks where it rests for 3 months before being bottled without clarification or filtration

**Color:** cherry red

**Fragrance:** aromas of raspberry, rhubarb, barley malt, with a vegetal touch

**Flavor:** pleasant freshness, soft tannins, nice finish

**Alcoholic Grade:** 12.5% vol



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 vigneron of the Côte d'Or.