

David Duband

France - Borgogna Côte de Nuits - Chevannes



Ownership/Founders David Duband and François Feuillet / David Duband

Start of Activity 1991

Vitiviniculture Organic / Biodynamic

Hectares 17

Bottles produced 120.000

GEVREY-CHAMBERTIN

100% Pinot Noir

Production area: Burgundy, Côte de Nuits

Terrain: calcareo

Harvest: manual

Vinification: Alcoholic fermentation in thermoconditioned steel for 17 days. During this period, fulling and pumping over are carried out, followed by pressing and decanting for 2 weeks before proceeding with aging

Refinement: 14 months in barrels and 3 months in tanks before bottling

Color: garnet red with shades of cherry

Fragrance: Notes of black fruits and spices with a hint of wood

Flavor: generous with fresh finish

Alcoholic Grade: 13% 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 'little' Bourgogne Pinot Noir, through the villages where the subtle nuances are already apparent on the nose, to the Grand Cru where terroir is the master, David Duband proves himself skilful and capable in interpreting the extraordinary fruits of Burgundy, a leading figure among the vigneroni of the Côte D'Or.