

# 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

## MOREY SAINT-DENIS 1ER CRU LES SORBES

**100% Pinot Noir**

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

**Terrain:** calcare bathoniano, con esposizione a est

**Harvest:** manual

**Vinification:** 70% whole bunches. During the 15-day maceration, 5 to 7 punch-downs are carried out, in addition to pumping over. After pressing, the wines are left to settle for two weeks and then transferred to barrels

**Refinement:** 40% in new oak barrels and 60% in barrels aged between one and five years. After 13 months of ageing, the wines are transferred to tanks, left to rest for three months and bottled without filtration or clarification

**Color:** rosso intenso

**Fragrance:** Floral notes of hibiscus, lavender and iris, with a pronounced touch of powdery saffron, turmeric and Cajun and Creole spices. This aromatic wine displays remarkable intensity with a woody structure, hints of wild wood essence, long pepper, dried flowers and geranium.

**Flavor:** palate dominated by tannins; the wine needs time to develop. The acidity is present and the length on the palate is already sublime, as is the hint of a creamy texture



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 vigneroni of the Côte d’Or.