David Duband

France - Borgogna Côte de Nuits - Chevannes

MOREY SAINT-DENIS

100% Pinot Noir

Production area: Burgundy, Côte de Nuits
Terrain: calcare e marna
Harvest: manual
Vinification: the clusters are pressed 80% whole. During the 17 days of maceration, 5-7 pumping over takes place. After pressing, the wine is clarified for 2 weeks and put into barrels
Refinement: 40% in new barrels and 60% in old barrels of 1 to 3 years. After 14 months of aging, the wine is transferred to tank for 3 months and bottled without filtration
Color: vermilion red with dark purple highlights
Fragrance: nice notes of fruit and a touch of licorice
Flavor: fresh with soft 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

Chevannes ● Digione

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 vignerons of the Côte D'Or.