

# David Duband

France - Borgogna Côte de Nuits - Chevannes



*David Duband*

## NUITS-SAINTE-GEORGES 1ER CRU

**Production place:** The 1er Cru Les Proces, near the centre of Nuit Saint Georges

**Terroir:** Pinot Noir

**Harvest:** manual

**Vinification:** Alcoholic fermentation in thermoconditioned steel for 17 days. During this period, fulling and pumping over are carried out, then pressing is done and it is left to decant for 2 weeks before proceeding for aging

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

**Color:** deep ruby red

**Fragrance:** Hint of black fruits (black currant, blackberry) and spices (vanilla, tobacco)

**Flavor:** rich and powerful

**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.