



**TOP
SELECTION**
WINES & SPIRITS

DOMAINE DAVID DUBAND

GEVREY CHAMBERTIN

2017



Grape Varietals

100% Pinot Noir

ABV

13%

Soil Type

Brown limestone

Average Age of Vines

65 years

Vinification

Harvested & sorted by hand (80 % whole clusters). Seventeen days of vatting, 5 - 7 pigeages. Aged in barrels (40 % new, 60 % in barrels of 1, 2, 3 years) for 14 months, followed by 3 months in tank. Bottled without filtration.

History

Regarded as one of Burgundy's fastest rising stars, David Duband has been carefully crafting wines from his family's estate in Chevannes since 1991. Starting with very small holdings in Côtes de Nuits, he has expanded his portfolio to include exceptional old Grand Cru vineyards in Gevrey Chambertin and Morey St Denis. Duband works his 17 hectares of vines organically and bio-dynamically with very low levels of SO₂ and harvests entirely by hand. In the cellar, he uses a high percentage of whole bunch ferment and a low percentage of new oak for ageing. His modern winemaking style emphasise clean, ripe fruit, exhilarating intensity and freshness without sacrificing the interpretation of the origins of each parcel of grapes.

Tasting Notes

Complex nose of spices and strawberries with a touch of menthol. Medium-bodied palate with grainy tannins, light redcurrant and cranberry fruit with a fresh finish.