

DOMAINE DAVID DUBAND

MOREY ST DENIS

2016



Grape Varietals

100% Pinot Noir

ABV

13%

Soil Type

Limestone and marl

Average Age of Vines

50 years

Vinification

Grapes are manually collected, sorted out, and converted into wine with 80 % in whole grape harvests. During 17 days of vatting, between pigeages 5 - 7 in feet are practised, as well as reassemblies. After the pressing, wines are cleaned out during 2 weeks and put in barrels. The breeding is made for 40 % in new barrels and 60 % in barrels of 1, 2, 3 years. After 14 months of breeding wines are taken away in tank during 3 months and bottled without filtration and sticking.

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

Vermilion dress with dark purple reflections. The nose is clear and frank with beautiful notes of fruits and a touch of licorice. The mouth is fresh with almost melted tannins, finale is easy.