

David Duband Chambertin Grand Cru

COUNTRY

France

REGION

Burgundy

GRAPE

100% Pinot Noir

VINTAGE

2021

ABOUT THE DOMAINE

Originally from Burgundy, David Duband is regarded as one of the most impressive winemakers in the Burgundy area, leading his family estate since 1991. Working organically in the vineyards, and with low levels of SO₂, he also uses a relatively high percentage of whole bunch ferment and low percentage of new oak for ageing. This results in wines of striking purity with fabulous depth, intensity and freshness without sacrificing the unique origins of each parcel of grapes. Duband has an unwavering passion for quality and his desire for exploration produces wines which are rich and beautifully-textured, as well as highly complex and well structured.

WINEMAKING

The grapes are picked by hand, sorted and vinified with 80% whole clusters. During the 17 days of fermentation, 5 to 7 extraction take place (punch downs by foot) as well some pumping over. After pressing, the wine is left to clarify for 2 weeks before being put into barrels (40% new oak barrels and 60% of 1, 2 and 3 year-old barrels). After 14 months in barrel, the wine is racked into tank where it rests for three months before bottling. The wine is neither fined or filtered. The 2021 vintage in Burgundy produced excellent wines.

TASTING NOTES

The nose reveals black fruit with a hint of cherry and subtle mocha notes. The finish has a touch of candied strawberries and a sturdy structure. It starts softly, gains volume with violets and iris notes, and boasts Burgundian power with fine, velvety tannins, promising excellent aging potential.



TECHNICAL NOTES

Alcohol by volume
13.5%

Acidity
3.5 g/L