

David Duband Nuits Saint Georges 1er Cru 'Les Pruliers'

COUNTRY

France

REGION

Burgundy

GRAPE

100% Pinot Noir

VINTAGE

2020

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

Stems are included in all Duband wines (average: 30-40% for entry-level, 70-80% on Village/1er Cru, 80-100% Grand Cru). Small dose of SO₂ (7ppm) is made at crush. Pigeage (punchdowns) is made by foot to not break stems and begins after fermentation starts—5 to 7 total. Remontage (pump overs) only used if there is H₂S (reductive elements) which is very common in organic wines. 17-18 day fermentation, pressed and settled in tanks 2-3 weeks to allow for whole cluster ferments to settle more clearly—destemmed ferments clarify quicker. Racked for the first time before the end of the year. Aged 14 months in 225l barrels (50% old wood on Grand Cru, 60-70% old wood on all others), racked to steel tanks 2 months before bottling. No fining or filtration.

TASTING NOTES

The tannins are very fine, and the acidity brings vibrancy to the palate, awash with fresh black cherry fruit. The fantail finish has a great energy to it and the appellation's trademark minerality comes through delicately on the long finish.



TECHNICAL NOTES

Alcohol by volume
13%