Les Terres de Phileandre Marsannay Rouge

COUNTRY	REGION	GRAPE	VINTAGE
France	Burgundy	100% Pinot Noir	2020

ABOUT THE DOMAINE

David Duband took over the winemaking and custodianship of his father's small holding of vines in the Côte de Nuits, aged 20, in 1991. As a result Duband's impressive winemaking prowess, the David Duband label has become one of Burgundy's most sought after. With the inaugural vintage in 2020, Les Terres de Phileandre wines are produced at the Duband winery in Chevannes. Farming organically and with minimal sulphur addition in the winery, there is a focus on whole-bunch fermentation and a low percentage of new oak maturation. The wines are strikingly pure as a result, with stunning depth and intensity, yet a seamless marriage of freshness and elegance; all without the sacrifice of the origins of each parcel of grapes.

WINEMAKING

The wine is manually harvested and vinified with 60% of whole bunches. During the 15-day maceration, between 5 to 7 of pipeages and pump overs are performed. After pressing, the wines are settled for 2 weeks and aged in barrels for 13 months, with 30% new barrels and 70% 1 to 5-year-old barrels. The wines are then racked in tanks, rested for 3 months, and bottled without filtration or fining. The 2020 vintage in Burgundy was marked by a mild winter and warm spring, leading to early budbreak. However, a cool and rainy summer delayed the growing season, resulting in a smaller than average crop. The average age of the vines are 40 years old.

TASTING NOTES

Purplish red wine. Opulent and spicy nose of beautiful and rich black fruits such as fresh blackcurrant and cooked blackberry in fruit paste, delicate powdered notes of sawdust and ground green pepper, hints of robusta coffee that deepen the aromatic complexity. The palate is rich and biting, with ample flavours and firm tannins, but the salivating touches of freshness make it easy to digest and with a great potential for aging.

TECHNICAL NOTES

Alcohol by volume
13%

Total Acidity
6.00