

David Duband Bourgogne Rouge

COUNTRY

France

REGION

Burgundy

GRAPE

100% Pinot Noir

VINTAGE

2022

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 hand-picked, sorted, and fermented with 60% whole clusters. During the 17-day maceration period, 5 to 7 punch-downs and pump-overs are done. After pressing, the wines are settled for 2 weeks and aged in barrels. Aged in 1, 2, and 3-year-old barrels. After 12 months of aging, the wines are racked to a tank, rested for 3 months, and bottled without filtration or fining.

TASTING NOTES

This wine has a ruby purple colour. On the nose, it shows aromas of red cherries and blue fruits, with hints of lavender, iris. On the palate, the wine is full-bodied with a pleasant bitterness that gives it length and freshness. The rose flavour complements the dense tannins, creating a beautiful balance.



TECHNICAL NOTES

Alcohol by volume
13%

Acidity
3.7 g/L