

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DAVID DUBAND

AOP Nuits-Saint-Georges  
Red

## PRESENTATION

One of the rising stars of the Côte de Nuits, David Duband has quickly become known for his expressive and refined Pinot Noirs. His organically farmed estate spans prestigious appellations like Nuits-Saint-Georges, Gevrey-Chambertin, and Chambolle-Musigny. He eschews herbicides and pesticides in favor of sustainable, manual viticulture. In the winery, he employs a gentle, non-interventionist style and subtle oak aging to preserve each wine's identity. The result: vibrant reds with depth, finesse, and a signature blend of red fruit and spice. A contemporary yet deeply respectful take on Burgundy's great terroirs.

## VARIETAL

Pinot Noir 100%

## LOCATION

The Nuits Saint Georges plots of Domaine David Duband are located in the heart of the Côte de Nuits, within the village of Nuits Saint Georges, just south of Vosne Romanée. The vineyards are planted on slopes with mainly east and south east exposures, at elevations ranging from 240 to 300 meters. This location provides an ideal balance between sunlight and freshness, allowing pinot noir to ripen gradually. Nearby combes ensure good air circulation and help maintain healthy vines. The plots are spread across different vineyard sites, reflecting the diversity of the appellation. This setting allows the wine to express the structured and distinctive character of Nuits Saint Georges.

Age of vines: 55 years old

## TERROIR

The terroir of Nuits Saint Georges is composed of deep clay limestone soils, combining marl and hard limestone with varying amounts of stones. These rich and structured soils give the wines power and density. Clay helps retain moisture during dry periods, while limestone brings tension and precision. This balance results in wines with strong structure and excellent ageing potential. The terroir expresses itself through intense aromas and a firm tannic backbone. It offers an authentic and serious expression of pinot noir.

## IN THE VINEYARD

Domaine David Duband follows environmentally respectful vineyard practices inspired by organic farming. Soil cultivation is favored to preserve microbial life and the natural structure of the terroir. Yields are intentionally limited to ensure concentration and quality. Each plot is closely monitored throughout the growing season. Interventions are adapted to the climatic conditions of each vintage and kept to a minimum. This approach ensures healthy grapes that faithfully reflect their origin.

## HARVEST

Harvesting is carried out entirely by hand to protect the grapes and allow careful selection. An initial sorting is done in the vineyard to pick only fully ripe and healthy fruit. Harvest dates are determined precisely for each plot according to phenolic ripeness. This attention ensures a natural balance between richness and freshness. The grapes are quickly transported to the winery to preserve their aromatic potential. Harvesting is a key step in defining the final style of the wine.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## WINEMAKING

Winemaking is conducted with restrained intervention to respect fruit purity and terroir expression. Depending on the vintage, a portion of whole clusters may be used to enhance freshness and complexity. Fermentations rely on indigenous yeasts with gentle extraction techniques favoring infusion. Maceration is carefully controlled to maintain balance and finesse.

## AGEING

The wine is aged in French oak barrels for approximately 14 to 16 months, with a moderate proportion of new oak. This ageing refines the structure and brings harmony to the wine.

## SERVING

Serving temperature: between 14 and 16°C

## AGEING POTENTIAL

10 to 15 years

## TASTING

This Nuits Saint Georges red displays a deep ruby color with dark highlights. The nose reveals ripe black fruit aromas such as blackcurrant and black cherry, combined with spicy and lightly smoky notes. With aeration, hints of undergrowth and licorice emerge. On the palate, the wine is full bodied and structured, supported by firm yet refined tannins. The balance between richness and freshness gives depth and length. The finish is long, persistent and expressive of the terroir.

## FOOD PAIRINGS

This Nuits Saint Georges red is particularly well suited to creative and modern food pairings. It pairs elegantly with lightly smoked beef tataki, black sesame and reduced soy sauce, highlighting the wine's structure and depth. A wild mushroom risotto with a touch of bitter cocoa offers a subtle and original match. For a bolder savory option, slow cooked veal shank served with celeriac purée and reduced jus enhances the wine's richness and balance. On the sweet side, roasted beetroot with dark chocolate and toasted hazelnuts creates a surprising harmony. It also matches well with a plum and thyme tart or a lightly sweetened black cherry dessert. These pairings showcase the wine's ability to complement inventive and refined cuisine.

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