

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DAVID DUBAND

AOP Morey-Saint-Denis Premier Cru
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 Morey Saint Denis Premier Cru Les Broc parcels of Domaine David Duband are located in the village of Morey Saint Denis, at the heart of the Côte de Nuits, between Gevrey Chambertin and Chambolle Musigny. Planted on a gently sloping hillside, they benefit from an east to south east exposure that captures morning sunlight while preserving freshness. This geographical position allows slow and even ripening of the Pinot Noir. The Les Broc climat occupies an intermediate position that naturally balances power and elegance. This setting gives the wine its refined and structured character. Age of vines: 50 years old

TERROIR

The terroir of Les Broc is defined by well drained clay limestone soils rich in small stones over a limestone base typical of Morey Saint Denis. Clay brings body and depth while limestone contributes freshness and aromatic precision. Deep root systems ensure consistent water supply and strong terroir expression. This soil composition allows Pinot Noir to develop complexity, balance and finesse. The resulting wines are expressive, harmonious and well suited for ageing.

IN THE VINEYARD

Vineyard practices at Domaine David Duband follow an organic philosophy focused on respect for nature. No synthetic chemical products are used and soils are carefully worked to preserve microbial life. Yields are deliberately controlled to enhance concentration and terroir expression. Each intervention respects the natural rhythm of the vine. This ecological commitment results in healthy, ripe and perfectly balanced grapes.

HARVEST

Harvesting is carried out entirely by hand with careful selection directly in the vineyard. Only grapes at optimal maturity are picked to ensure quality. Rigorous sorting removes any imperfect berries. Grapes are quickly transported to the cellar to maintain freshness and integrity. This meticulous harvest process is essential to the wine's final precision and elegance.

WINEMAKING

The grapes are hand-picked, sorted, and vinified with 70% whole bunches. During the 15-day maceration, between 5 to 7 traditional foot punch-downs are carried out, along with pump-overs. After pressing, the wines are settled for 2 weeks and then transferred into barrels.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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AGEING

Ageing takes place with 40% in new barrels and 60% in barrels aged of 1 to 5 years. After 13 months of ageing, the wines are racked into tanks, rested for 3 months, and bottled without fining or filtration.

SERVING

Serving temperature: around 15°C

AGEING POTENTIAL

10 to 15 years

TASTING

On tasting, this wine displays a deep and luminous ruby color. The nose reveals aromas of red and black fruits such as cherry, raspberry and blackberry, enhanced by floral and spicy notes. The palate is supple and elegant with finely integrated tannins. Freshness and structure are beautifully balanced. The finish is long, precise and subtly mineral.

FOOD PAIRINGS

This wine pairs beautifully with refined and flavorful cuisine. It complements roasted poultry with mushrooms or herb roasted veal fillet. As a vegetarian alternative, it matches perfectly with a wild mushroom risotto made with porcini or morels, whose creamy texture and earthy flavors echo the wine's elegance. For a sweet pairing, it can be enjoyed with a red berry clafoutis, a thin plum tart or a vanilla panna cotta served with a black fruit coulis. These pairings highlight the wine's balance, freshness and aromatic finesse.

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