



**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## DAVID DUBAND

AOP Nuits-Saint-Georges Premier Cru Les Pruliers  
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 Premier Cru Les Pruliers parcels of Domaine David Duband are located in the southern part of the Nuits Saint Georges appellation, at the foot of the Côte de Nuits. This area benefits from an east to south east exposure, providing regular sunlight while preserving freshness. The gentle slope ensures natural drainage and gradual ripening of the grapes. This geographical position gives Les Pruliers a more generous and powerful expression, while maintaining the elegance typical of Nuits Saint Georges.

Age of vines: 30 years old

### TERROIR

The terroir of Les Pruliers is defined by deep clay limestone soils rich in red clay over a limestone base. This composition brings power, structure and richness to the wine while maintaining mineral tension. Deep root systems allow the vines to adapt to climatic variations and express their environment fully. This terroir produces wines that are structured, expressive and well suited for long ageing, with precise aromatic definition.

### IN THE VINEYARD

Vineyard practices at Domaine David Duband follow a committed organic approach that respects nature and living soils. No synthetic chemical inputs are used and soils are carefully worked to preserve biodiversity and microbial life. Yields are deliberately limited to enhance grape concentration and quality. Each intervention is adapted to the vintage and the natural rhythm of the vine. This ecological commitment results in healthy, balanced and expressive grapes.

### HARVEST

Harvesting is carried out entirely by hand with meticulous selection directly in the vineyard. Only perfectly ripe and healthy grapes are picked. Careful sorting ensures flawless raw material. Grapes are handled gently and transported quickly to the cellar to preserve freshness and integrity. This attention at harvest is a key element in crafting this Premier Cru.

### WINEMAKING

Vinification follows a gentle and low intervention philosophy that respects fruit and terroir. Fermentation relies on indigenous yeasts, sometimes using a proportion of whole clusters depending on the vintage. Extractions are carefully controlled to preserve fine tannins and balance.

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10 RUE LAVOISIER, - 21700 NUIITS ST GEORGES - FRANCE

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## **AGEING**

Ageing takes place in oak barrels for approximately 15 to 18 months, with restrained use of new oak. This ageing period adds complexity and depth while maintaining fruit purity.

## **SERVING**

Serving temperature: 14 to 16°C

## **AGEING POTENTIAL**

10 to 15 years

## **TASTING**

On tasting, this Nuits-Saint-Georges shows a deep and intense ruby color. The nose reveals ripe black fruit aromas such as black cherry and blackberry, enhanced by spicy and subtle oak notes. The palate is full and structured, with firm yet well integrated tannins. The texture is dense and supported by refreshing acidity. The finish is long, persistent and deeply expressive.

## **FOOD PAIRINGS**

This wine pairs beautifully with generous and refined cuisine. It is an excellent match for braised veal shank, beef bourguignon or roasted duck breast with gentle spices. As a vegetarian alternative, it pairs harmoniously with mushroom and thyme risotto or roasted eggplant with herbs and miso. For a sweet pairing, it can be enjoyed with dark chocolate fondant, plum tart or spiced red fruit compote. These pairings highlight the wine's controlled power and aromatic depth.

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