

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DAVID DUBAND

AOP Charmes-Chambertin Grand 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 Charmes Chambertin Grand Cru parcels of Domaine David Duband are located in the village of Gevrey Chambertin, at the heart of the Côte de Nuits in Burgundy. Set on a gently sloping hillside with an east facing exposure, they benefit from consistent sunlight and optimal ripening conditions. The proximity to other prestigious Grand Cru vineyards reinforces the noble identity of the climat. Moderate altitude and natural drainage contribute to vine balance and grape concentration. This geographical setting gives the wine its distinctive combination of power and elegance.

Age of vines: 85 years old

TERROIR

The terroir of Charmes Chambertin is defined by deep clay limestone soils rich in mineral elements, resting on a limestone bedrock typical of the Côte de Nuits. The clay brings structure and density while the limestone enhances freshness and aromatic precision. These soils allow the vines to root deeply, ensuring regular water supply even in drier vintages. The result is a Pinot Noir of great depth, silky texture and refined complexity, true to its Grand Cru status.

IN THE VINEYARD

Vineyard practices at Domaine David Duband follow a certified organic approach with strong respect for nature. No chemical inputs are used and soils are carefully worked to encourage microbial life and deep root development. Yields are intentionally kept low to enhance concentration and terroir expression. Each intervention is adapted to the vine's natural rhythm, reinforcing balance and resilience. This ecological commitment results in grapes of remarkable purity and balance.

HARVEST

Harvesting is carried out entirely by hand with strict selection directly in the vineyard. Only perfectly ripe and healthy grapes are picked to ensure optimal quality. Careful sorting preserves the integrity of the fruit before it reaches the cellar. Rapid transport limits oxidation and maintains freshness. This meticulous harvest process is essential for producing a Grand Cru of such precision and elegance.

WINEMAKING

The grapes are hand-picked, sorted, and vinified with 90% 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

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AGEING

The wine is aged 40% in new barrels and 60% in barrels of 1 to 3 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

Over 15 years

TASTING

On tasting, David Duband Charmes Chambertin Grand Cru Red reveals a deep and luminous color. The nose offers aromas of ripe black fruits, cherry and raspberry, complemented by floral notes and subtle spice. The palate is generous and silky, supported by refined and well integrated tannins. The balance between richness and freshness is striking. The finish is long, precise and harmonious, leaving a lasting impression of elegance and depth.

FOOD PAIRINGS

This Grand Cru pairs beautifully with refined and flavorful dishes. It enhances roasted beef fillet with a red wine reduction or a morel mushroom sauce. It also matches perfectly with duck breast with cherries or roasted pigeon with mild spices. For a bold sweet pairing, it can accompany dark chocolate desserts with low sugar, red berry tarts or spiced poached pears. These pairings highlight the wine's aromatic complexity and velvety texture.

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