

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DAVID DUBAND

AOP Gevrey-Chambertin
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 Gevrey Chambertin plots of Domaine David Duband are located in the northern part of the Côte de Nuits, within the village of Gevrey Chambertin, one of Burgundy's most prestigious red wine areas. The vineyards are planted on gently sloping hillsides with mainly east and south east exposures, at elevations between 260 and 320 meters. This location provides an ideal balance between sunlight and freshness, essential for pinot noir ripening. The surrounding landscape offers natural protection from cold winds. The diversity of vineyard sites brings complexity and depth to the wine. This historic vineyard setting is renowned for producing structured and long lived wines.

Age of vines: 65 years old

TERROIR

The terroir of Gevrey Chambertin is defined by brown clay limestone soils with a high proportion of stones, resting on fractured limestone bedrock. These soils ensure excellent natural drainage while retaining sufficient moisture. This balance promotes even vine growth and consistent grape ripening. Limestone contributes tension and precision, while clay adds structure and power. The terroir gives Gevrey Chambertin wines their distinctive intensity, depth and ageing potential. It allows pinot noir to express a bold yet refined identity.

IN THE VINEYARD

Domaine David Duband follows environmentally respectful vineyard practices inspired by organic viticulture. Soil cultivation is favored to encourage microbial life and limit chemical inputs. Yields are carefully controlled to achieve optimal grape concentration. Each plot is closely monitored throughout the growing season. Treatments are applied only when necessary and adapted to the conditions of each vintage. This approach preserves the natural balance of the vineyard and allows the terroir to express itself with clarity and authenticity.

HARVEST

Harvesting is done entirely by hand to protect the grapes and allow for careful selection in the vineyard. Only healthy and fully ripe clusters are picked. Harvest dates are determined plot by plot according to phenolic ripeness. This precision ensures a balance between aromatic intensity, structure and freshness. The grapes are quickly transported to the winery to preserve their quality. Harvesting is a crucial step in producing refined and expressive wines.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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WINEMAKING

Winemaking is carried out with minimal intervention to respect the natural character of the grapes. Depending on the vintage, a proportion of whole clusters may be used to enhance freshness and aromatic complexity. Fermentation takes place with indigenous yeasts and gentle extraction techniques. Maceration is carefully managed to maintain balance and elegance.

AGEING

The wine is aged in French oak barrels for approximately 14 to 16 months, with a limited proportion of new oak. This ageing period allows the wine to gain structure and depth while preserving fruit purity.

SERVING

Serving temperature: between 14 and 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

This Gevrey Chambertin red shows a deep and brilliant ruby color. The nose is intense and complex, with aromas of black fruits such as blackberry and blackcurrant, complemented by black cherry notes. Spicy and subtly licorice nuances emerge with aeration, along with discreet oak tones. On the palate, the wine is full bodied, structured and powerful, supported by firm yet well integrated tannins. The balance between richness and freshness provides excellent length. The finish is persistent, deep and suggests strong ageing potential.

FOOD PAIRINGS

This wine pairs beautifully with rich and flavorful dishes. It is an ideal match for traditional beef bourguignon, herb roasted rack of lamb, or pigeon baked in pastry. Its controlled power also complements mushroom based dishes and truffle flavored recipes. For sweet pairings, it can surprisingly accompany spiced poached pear, a lightly sweetened dark chocolate dessert, or a red berry tart. Served slightly cool, it reveals its full complexity at the table. It naturally suits generous and refined cuisine.

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