

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DAVID DUBAND

AOP Chambolle-Musigny
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 Chambolle Musigny plots of Domaine David Duband are located in the heart of the Côte de Nuits, within the village of Chambolle Musigny, between Morey Saint Denis and Vougeot. They lie on gently sloping hillsides with predominantly east and south east exposures, at elevations ranging from 250 to 300 meters. This ideal location ensures regular sunlight while protecting the vines from climatic extremes. The nearby combes provide natural air circulation, helping to maintain healthy vineyards. The fragmented nature of the plots reflects the traditional Burgundian vineyard pattern and allows for a precise expression of the appellation. The vineyards are part of a historic wine landscape shaped over centuries.

Age of vines: 50 years old

TERROIR

The terroir of Chambolle Musigny is characterized by fine limestone and clay soils with a high proportion of stones. These well drained soils naturally limit vine vigor and encourage deep root systems. This balance is essential to produce grapes with concentration while maintaining aromatic finesse. The soil structure contributes to the wine's silky texture and subtle mineral expression, which are hallmarks of the appellation. Variations in soil depth and clay content between plots add complexity and nuance to the final wine. The terroir enhances elegance rather than power, resulting in refined and harmonious wines.

IN THE VINEYARD

Domaine David Duband follows environmentally respectful vineyard practices inspired by organic principles. Mechanical soil work is favored to promote microbial life and avoid the systematic use of herbicides. Yields are carefully controlled to ensure optimal grape maturity. Vineyard interventions are kept to a minimum, guided by close observation of each plot. This approach preserves the natural balance of the vines and allows the terroir to express itself authentically. The estate is continuously seeking more sustainable and responsible practices, reflecting a strong ecological commitment.

HARVEST

Harvesting is carried out entirely by hand, with great attention given to grape selection directly in the vineyard. This method preserves the integrity of the berries and ensures only healthy and ripe clusters are picked. Harvest dates are decided plot by plot, based on phenolic ripeness and the balance between sugar and acidity. This precision guarantees a pure and elegant expression of pinot noir. The grapes are quickly transported to the winery to retain freshness. Harvesting is a key stage in defining the finesse and purity of the wine.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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WINEMAKING

Winemaking is conducted with great precision and minimal intervention. Depending on the vintage, a portion of whole clusters may be used to enhance freshness and aromatic complexity. Fermentations rely on indigenous yeasts, with gentle extraction methods favoring infusion over power. Maceration is carefully managed to preserve elegance and balance.

AGEING

The wine is aged in French oak barrels for approximately 14 to 16 months, with a moderate proportion of new oak. This long and patient ageing allows the wine to gain harmony and depth without masking the fruit.

SERVING

Serving temperature: around 15°C

AGEING POTENTIAL

5 to 10 years

TASTING

This Chambolle Musigny red displays a bright and clear ruby color. The nose reveals delicate aromas of fresh red fruits such as cherry, raspberry and wild strawberry, complemented by floral notes of violet and rose. With aeration, subtle spicy and lightly oaked nuances emerge. The palate is elegant and silky, supported by fine and velvety tannins. The balance between freshness and texture is remarkable, offering precision and lightness. The finish is long, refined and marked by a subtle mineral touch.

FOOD PAIRINGS

This wine pairs beautifully with refined dishes that highlight its delicacy. It is an excellent match for roasted veal with mushrooms, roasted pigeon with cherries, or duck breast served pink with gentle spices. Its finesse also suits vegetarian dishes such as truffle risotto or a fine tart with roasted vegetables. For sweet pairings, it can pleasantly accompany a lightly sweetened red fruit tart or a delicate dark chocolate dessert. Slightly chilled, it reveals its full complexity at the table and complements elegant and subtle cuisine.

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