

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DAVID DUBAND

AOP Nuits-Saint-Georges Premier Cru Aux Thorey
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 Aux Thorey parcels of Domaine David Duband are located in the northern part of the Nuits Saint Georges appellation, close to Vosne Romanée. Planted on a gently sloping hillside, they benefit from an east to south east exposure that encourages slow and balanced ripening of Pinot Noir. This privileged geographical position combines morning freshness with steady sunlight. The Aux Thorey climat is known for producing wines that bridge the structure of Nuits Saint Georges with the elegance of neighboring Vosne Romanée.

Age of vines: 60 years old

TERROIR

The terroir of Aux Thorey is composed of well structured clay limestone soils combining fine clay and limestone subsoil. This composition allows vines to root deeply and ensures regular access to water and minerals. Clay contributes body and structure while limestone enhances freshness and aromatic precision. This terroir gives the wine balance, depth and tension. It produces wines that are complex, refined and well suited for ageing.

IN THE VINEYARD

Vineyard practices at Domaine David Duband follow an organic philosophy focused on respect for nature and living soils. No synthetic chemical inputs are used and soils are carefully worked to preserve biodiversity and microbial life. Yields are deliberately controlled to enhance grape quality and terroir expression. Each intervention respects the natural rhythm of the vine. This ecological commitment results in pure, balanced and expressive fruit.

HARVEST

Harvesting is carried out entirely by hand with careful selection directly in the vineyard. Only grapes at optimal ripeness are picked to ensure balance and quality. Thorough sorting removes any imperfect berries. Grapes are handled gently and quickly transported to the cellar to preserve freshness. This meticulous harvest process plays a key role in the wine's final expression.

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 NUIITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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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 enhances complexity and harmony while maintaining fruit purity.

SERVING

Serving temperature: around 15°C

AGEING POTENTIAL

10 to 15 years

TASTING

On tasting, this red wine shows a deep and luminous ruby color. The nose reveals aromas of red and black fruits such as cherry, raspberry and blackcurrant, complemented by floral and subtle spice notes. The palate is generous and silky with finely integrated tannins. Freshness and depth are beautifully balanced. The finish is long, elegant and persistent.

FOOD PAIRINGS

This wine pairs beautifully with refined and flavorful dishes. It is an excellent match for herb roasted lamb or beef fillet served with a reduced jus. As a vegetarian alternative, it pairs elegantly with wild mushroom risotto or roasted root vegetables. For a sweet pairing, it can be enjoyed with a dark fruit tart, a lightly sweetened chocolate cake or roasted pears with gentle spices. These pairings highlight the wine's finesse and aromatic depth.

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