

## Domaine/Maison David Duband (Chevannes)

2013	Bourgogne – Hautes Côtes de Nuits Cuvée Louis-Auguste	red	(86-88)
2013	Chambertin Grand Cru	red	(92-94)
2013	Chambolle-Musigny “Sentiers” 1 <sup>er</sup>	red	(90-92)
2013	Charmes-Chambertin Grand Cru	red	(91-93)
2013	Clos de la Roche Grand Cru	red	(91-94)
2013	Echézeaux Grand Cru	red	(90-93)
2013	Gevrey-Chambertin	red	(88-91)
2013	Latricières-Chambertin Grand Cru	red	(91-94)
2013	Morey St. Denis “Clos Sorbé” 1 <sup>er</sup>	red	(88-91)
2013	Nuits St. Georges	red	(88-91)
2013	Nuits St. Georges “Les Pruliers” 1 <sup>er</sup>	red	(90-92)
2013	Vosne-Romanée	red	(89-91)

David Duband, who now exploits, among other vines, the former Jacky Truchot parcels, told me that “I thought 2012 was the most difficult vintage I had ever encountered.....until 2013 arrived! Imagine if you can that we had snow on the 23rd of May in the Hautes Côtes! I was beyond flabbergasted when I saw snow falling that late into the spring. Then, just as we did in 2012,

the flowering in 2013 passed very poorly and of course this always has a negative effect on yields. In the end we realized just a bit more volume in 2013 than in 2012 but not much more. The poor weather continued in June and July and for the first half of August. Then conditions improved for a month up to the middle of September and then unfortunately began to degrade all over again. I elected to begin picking on the 2nd of October and we did our utmost to target each parcel exactly when we thought it was the optimal time. This can be tricky as sometimes several parcels are ready at the same time and at other times you have dead spots while you're waiting. While rot was a problem in certain sectors in others we had almost none at all. I used quite a bit of whole clusters in the vinifications, indeed a number of them were 100%. As to the wines I love this vintage. They're super energetic, fresh and each wine is distinctly different. I think clients who enjoy classically styled burgundies will love 2013 too as there really isn't anything not to like.” Note that the wines are also distributed under the François Feuillet label. M. Feuillet is an investor in many of the vineyards of the Domaine and by contract, a portion of the production is due him in bottles. This circumstance causes a situation where there is, in some places, dual distribution of what are, except for the label, exactly the same wines. For example, in New York, the Duband label is represented by Michael Skurnik ([www.skurnikwines.com](http://www.skurnikwines.com), Syosset, NY) and the Feuillet label by Philippe Chivée of Integrity Wines ([www.integritywines.com](http://www.integritywines.com), NY, NY). (Chelsea Ventures, LLC, [www.chelseaventures.us](http://www.chelseaventures.us), Chicago, IL, The Source Imports, CA, Pioneer, TX; and Top Selection, [www.topselection.co.uk](http://www.topselection.co.uk), UK).

**2013 Bourgogne – Hautes Côtes de Nuits Cuvée Louis-Auguste:** A very fresh and perfumed nose displays notes of red cherry, floral and soft spice and earth wisps. There is good verve and volume to the delicious and lightly mineral-inflected flavors that possess a lovely hint of salinity on the balanced finish that is built to reward a few years of cellaring. (86-88)/2017+

**2013 Gevrey-Chambertin:** (80% of the blend comes from Brochon vineyards). This is also markedly floral with a very fresh nose of red berry liqueur-like aromas that are liberally laced with earth scents. There is excellent volume to the suave and very round medium-bodied flavors that display a lovely bead of minerality on the dusty, lingering and complex finale. This will need a few years of bottle age to round out but I really like the delivery. (88-91)/2019+

**2013 Vosne-Romanée:** (from Les Barreaux and Les Ormes). While this is also notably floral there is a much broader range of spice elements present on the elegant nose of raspberry, violet and pomegranate aromas. The suave, round and succulent medium weight flavors possess plenty of mid-palate stuffing before terminating in a rich if ever-so-mildly austere and firm finish that delivers excellent length for a villages level wine. Recommended. (89-91)/2020+

**2013 Nuits St. Georges:** (from Aux St. Juliens, Plateaux and Charmots). Mild reduction renders the nose difficult to assess. There is good intensity present on the mineral-inflected and muscular middle weight flavors that exude a fine bead of minerality on the powerful, firm and moderately austere finale. This is a serious villages that is very Nuits in character and as such 6 to 8 years of cellaring will be required to see this at its peak. (88-91)/2020+

**2013 Morey St. Denis “Clos Sorbé”:** A pretty, fresh and relatively airy array of both red and dark currant aromas is given more breadth thanks to the presence of anise, sandalwood, earth and a hint of underbrush. The cool, pure and lightly mineralinflected flavors possess good volume and punch though the moderately austere finish displays a hint of dryness that may very well round out as the supporting tannins appear to be sufficiently ripe to do so. (88-91)/2021+

**2013 Nuits St. Georges “Les Pruliers”:** Here too there is a very mild touch of reduction that pushes the fruit to the background though the pungent earth character is still visible. There is more size, weight and power to the middle weight plus flavors that possess fine intensity on the moderately rustic finish that delivers excellent depth and persistence. This old school effort will need at least a decade of cellar time and 12 to 15 years is more probable. Good stuff. (90-92)/2025+

**2013 Chambolle-Musigny “Sentiers”:** An airy, elegant and pure nose displays a mix of mostly red berry fruit scents where there is also plenty of floral character along with hints of earth, spice and smoke. Here too there is excellent volume to the sleekly muscular and more mineral-inflected middle weight flavors that possess a dusty mouth feel on the palate coating, balanced and beautifully persistent finish. This is powerful if not quite as powerful and I like the balance. (90-92)/2023+

**2013 Echézeaux:** (from a .50 ha parcel of 80+ year old vines in Les Rouges du Bas). This is also mildly reduced but not so much that the spice and floral characters are invisible. There is a much different texture here with its lush and generous rather than muscular palate feel to the seductively textured flavors that culminate in a structured, dusty and extract-rich finish. While this will reward extended keeping the richness is such that it should drink reasonably well young too. (90-93)/2025+

**2013 Clos de la Roche:** (80% from Clos de la Roche proper and 20% from Fremières where the two total .40 ha). An intensely floral nose features notes of violets, lilac and rose petal along with hints of Asian tea, game and earth on the mix of both red and blue pinot fruit aromas. There is superb intensity to the powerful and overtly muscular medium weight plus flavors that exude a subtle minerality on the structured and explosively persistent finish. This is a big but not rustic Clos de la Roche that should amply reward long-term cellaring and in any event will need it. (91-94)/2028+

**2013 Latricières-Chambertin:** (from a .30 ha parcel). An ultra-elegant if restrained nose features notes of wet stone, earth, sauvage nuances and the cool essence of red berry fruit scents. There is a wonderful sense of vibrancy and intensity to the quite firmly mineral-driven medium weight flavors that possess outstanding delineation on the sleek, highly persistent and complex but notably backward finish. This will require plenty of time. (91-94)/2028+

**2013 Charmes-Chambertin:** (from a .65 ha parcel in Mazoyères). Interestingly this is quite spicy with its pretty mélange of both upper and lower register aromas that include undertones of earth and game nuances to the notably floral top notes. There is outstanding richness to the big-bodied, intense and lush flavors that possess plenty of mouth coating extract that helps to buffer the markedly firm tannic spine on the austere, saline and well-balanced finish. I very much like the persistence and if this can add more depth than I foresee at present this could exceed my predicted range. (91-93)/2028+

**2013 Chambertin:** (from a .22 ha parcel). A deft application of wood frames ripe, pure and airy aromas that are classic Gevrey with a broad array of floral, wild red berry fruit, earth, humus and a hint of the sauvage. The broad-shouldered and muscular flavors possess excellent mid-palate concentration along with firm but relatively fine-grained tannins before culminating in a beautifully balanced, robust and strikingly long finish that is less austere than it usually is. Like several of the wines in the range, this is very clearly built to age and so patience will definitely be required. (92-94)/2028+