

## Dugat-Py Bourgogne Blanc



### ABOUT THE ESTATE

- Domaine Dugat-Py was established as its current incarnation in 1994, though the Dugat family has roots in Gevrey that stretch back to the 19th century.
- In 1996, Loïc Dugat joined the family business, starting a new era, both in production and in style.
- Organic conversion was started in 1999, with full accreditation in 2003, and the domaine stretches to ten and a half hectares, nearly all planted to very old vines.
- Work in the vineyard is extremely natural, with biodynamic tea preparations, horse plowing in the 1er and Grand Cru vineyards, and no vine trimming.
- Loïc has shepherded in a clear evolution, crafting wines with balance and finesse that serve as a phenomenal next chapter for Domaine Dugat-Py.

### APPELLATION

Bourgogne

### SUB-REGION

Côte de Beaune

### GRAPE VARIETY

100% Chardonnay

### FARMING

Certified Organic

### SOIL

Clay and limestone

### VINEYARDS & VITICULTURE

45-year-old vines. The vineyards are tended like a garden, with biodynamic teas prepared in-house and no trimming of the canopy. Organic vineyard management since 2003.

### HARVEST & VINIFICATION

No pre-fermentation maceration (cold soak) is done on any wines, just raw material, without any additives or correction. Aging 18 to 20 months in new oak barrels 60% new. Wine is unfiltered and unfined.

### ALCOHOL BY VOLUME

13.5

### PACK SIZE

12x750mL