

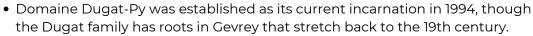
CAVES DE L'AUMONERIE DU XIº SIÈCLE

BOURGOGNE

STITLUR & GEVREY CHARITIES

# **Dugat-Py**Bourgogne Rouge





- 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 ler and Grand Cru vineyards, and no vine trimming.
- Loïc has sheparded 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 Nuits

#### **GRAPE VARIETY**

100% Pinot Noir

# **FARMING**

Certified Organic

#### **SOIL**

Clay and limestone

### **VINEYARDS & VITICULTURE**

All selection massale, using their best old Pinot Fin to replant. 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. Traditional fermentation. Aged 12 to 18 months in oak barrels of which 10% new. Wines are unfiltered and unfined.

#### **ALCOHOL BY VOLUME**

13.0

# **PACK SIZE**

12x750mL

