Dugat-Py

Gevrey-Chambertin 1er Cru Champeaux TVV



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 sheparded in a clear evolution, crafting wines with balance and finesse that serve as a phenomenal next chapter for Domaine Dugat-Py.

APPELLATION
Gevrey-Chambertin 1er Cru

SUB-REGION
Côte de Nuits

GRAPE VARIETY
100% Pinot Noir

FARMING
Sustainable, Organic, Biodynamic

SOIL
Clay and limestone

VINEYARDS & VITICULTURE
From a 0.33 hectare site planted between 1965 and 1985. From three sites, 1er Cru Fonteny, 1er Cru Corbeaux and 1er Cru Perriére. Extremely old vines of Pinot Fin that generate very low yields and naturally concentrated berries. All selection massale, using their best Pinot Fin to replant. The vineyards are tended like a garden, with horse plowing, 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. Fermented with 60% whole cluster. Aged 16 to 18 months in 100% new barrels. Wine is unfiltered and unfined.

ALCOHOL BY VOLUME
13.0

PACK SIZE
12x750mL