

Dugat-Py Corton-Charlemagne Grand Cru VV

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

Corton-Charlemagne Grand Cru

SUB-REGION

Côte de Beaune

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Organic, Biodynamic

SOIL

Clay and limestone

VINEYARDS & VITICULTURE

From a site planted in 1970 at about 924 feet in elevation, in the center mid-slope in the heart of the vineyard.

HARVEST & VINIFICATION

Traditional fermentation. Aged on the lees for 18 to 20 months in oak barrels.

ALCOHOL BY VOLUME

13.5

PACK SIZE

6x750mL

