

Dugat-Py Mazis-Chambertin Grand Cru 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 shepherded in a clear evolution, crafting wines with balance and finesse that serve as a phenomenal next chapter for Domaine Dugat-Py.

APPELLATION

Mazis-Chambertin Grand Cru

SUB-REGION

Côte de Nuits

GRAPE VARIETY

100% Pinot Noir

FARMING

Certified Organic

SOIL

Clay and limestone

VINEYARDS & VITICULTURE

From three parcels making up 0.79 hectare and planted in 1964. Old vine Pinot Fin generate very low yields and naturally concentrated berries. No Clones. All the selection massale are done in house, they only use their best old Pinot Fin to replant. They tend their vineyards like a garden, all the 1er Cru and Grand Cru vineyards are horse plowed, biodynamic teas are prepared in house, and they do not trim the apex on their vines.

HARVEST & VINIFICATION

No pre-fermentation maceration (cold soak) is done on any wines, just raw material, without any additives or correction. Fermented with 90% whole cluster. Aged 16 to 18 months in 100% new oak barrels. Wine is unfiltered and unfined.

ALCOHOL BY VOLUME

13.0

PACK SIZE

6x750mL