

DU XIº SIÈCLE

POMMARD

INIFICATEUR A GEVREY-CHAMBERTIN - FRANCE

VAUMURIENS HAUTS"

# **Dugat-Py**

# **Pommard Les Vaumuriens Hauts TVV**



- 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 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**

Pommard

# **SUB-REGION**

Côte de Beaune

#### **GRAPE VARIETY**

100% Pinot Noir

# **FARMING**

Sustainable, Organic, Biodynamic

#### **SOIL**

Clay and limestone

### **VINEYARDS & VITICULTURE**

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**

Traditional fermentation. Aged on lees for 18 to 20 months in oak barrels. Wine is unfiltered and unfined.

# **ALCOHOL BY VOLUME**

13.5

# **PACK SIZE**

12x750mL

