

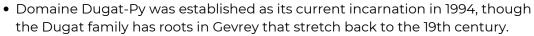
CAVES DE L'AUMONERIE DU XIº SIÈCLE

BOURGOGNE

STITLUR & GEVREY CHARITIES

Dugat-PyBourgogne 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

Sustainable, Organic, Biodynamic

SOIL

Clay and limestone

VINEYARDS & VITICULTURE

From 1.4 ha of vineyards with an average vine age of 35 years.

HARVEST & VINIFICATION

Aged 12 to 18 months in oak barrels of which 10% are new.

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL

