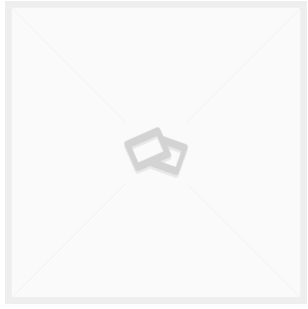


Dugat-Py

Monthélie La Combe Danay



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

Monthélie

SUB-REGION

Côte de Nuits

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Organic, Biodynamic

SOIL

Clay and limestone

VINEYARDS & VITICULTURE

From a parcel of 40-50-year-old vines. Medium steep slope inside a combe with a south exposure at 280-300m.

HARVEST & VINIFICATION

Aged on the lees for 16-18 months in oak barrels.

ALCOHOL BY VOLUME

13.5

PACK SIZE

12x750mL