

Claude Dugat

France - Borgogna Côte d'Or - Gevrey Chambertin



CLAUDE DUGAT

Ownership/Founders Claude Dugat / Maurice Dugat

Start of Activity 1955

Vitiviniculture Organic / Biodynamic

Hectares 6

Bottles produced 25000

BOURGOGNE ROUGE

100% Pinot Noir

Production area: Gevrey-Chambertin

Terrain: marna argillo-calcareo

Harvest: manual

Vinification: the grapes are 100% destemmed. After pressing, the must was cold macerated before fermentation for six days. Fermentation is started immediately in concrete tanks, without pumping over. Fulling is carried out twice a day. After about two weeks, the must is allowed to rest for two days before racking into the barrel

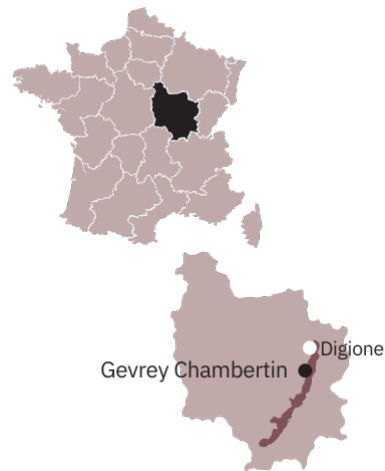
Refinement: 18 months in oak barrels

Color: deep ruby red

Fragrance: Rich and intense aromas of cherry and morello cherry, raspberry and red currant

Flavor: mineral flavors, important but very pleasant tannin

Alcoholic Grade: 13% vol



Claude Dugat is an extraordinary interpreter of Burgundy and, with the help of his wife Marie-Thérèse and his three children Bertrand, Laetitia and Jeanne, he runs the estate in Gevrey-Chambertin that was established by his grandfather and consolidated by his father. Six hectares cultivated using organic agricultural methods, some of which worked with the help of horses. The grapes give extremely delicate and elegant wines. Adjectives are wasted on this small estate, where the wines are a perfect balance between "silkeness" and complexity of Gevrey-Chambertin terroir. Today, Claude Dugat is one of the best interpreters of the Burgundy tradition in the Côte de Nuits.