

# Claude Dugat

France - Borgogna Côte de Nuits - Gevrey Chambertin



## 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

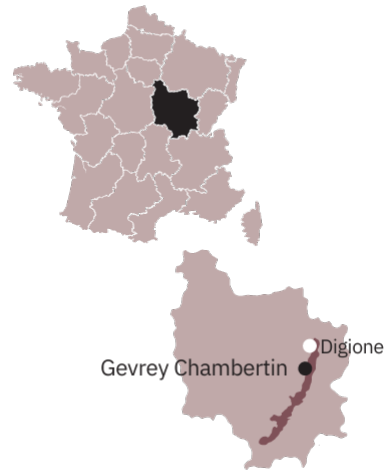
**Ownership/Founders** Claude Dugat / Maurice Dugat

**Start of Activity** 1955

**Vitiviniculture** Organic / Biodynamic

**Hectares** 6

**Bottles produced** 25.000



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. Claude Dugat, together with his sons who have picked up the baton, today represents one of the greatest interpreters of the Burgundy tradition in the Côte de Nuits.