

Claude Dugat

France - Borgogna Côte d'Or - Gevrey Chambertin



CHARMES - CHAMBERTIN GRAND
CRU

100% Pinot Noir

Production area: Gevrey-Chambertin

Terrain: marna argillo-calcareo

Harvest: manual

Vinification: grapes are 100% destemmed. After pressing, the must was cold macerated before fermentation for a period of six days. Thus, fermentation begins immediately in concrete tanks, but virtually no pumping over is carried out to avoid tumultuous fermentation. Grapes are punctured twice a day. The total vatting time is about two weeks after which the must is allowed to rest for two days before going into the cask

Refinement: 18 months in oak barrels

Color: ruby red

Fragrance: delicate but firm, balsamic, with lavender and jasmine aromas, and a subtle peppery note

Flavor: Very balanced tannin, rocky finish and underbrush aromas, long and firm

Alcoholic Grade: 13% vol

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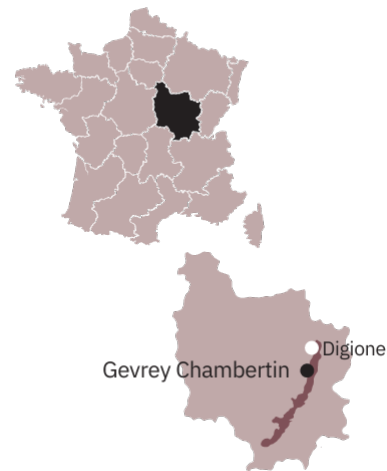
Ownership/Founders Claude Dugat / Maurice Dugat

Start of Activity 1955

Vitiviniculture Organic / Biodynamic

Hectares 6

Bottles produced 25000



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.