

# 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

## CLAUDE DUGAT

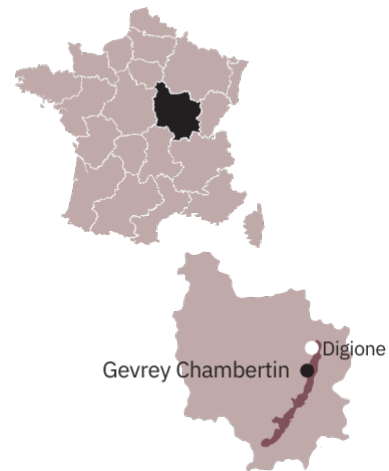
**Ownership/Founders** Claude Dugat / Maurice Dugat

**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.