

Claude Dugat

France - Borgogna Côte de Nuits - Gevrey Chambertin



CLAUDE DUGAT

Ownership/Founders Claude Dugat / Maurice Dugat

Start of Activity 1955

Vitiviniculture Organic / Biodynamic

Hectares 6

Bottles produced 25.000

GEVREY-CHAMBERTIN

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

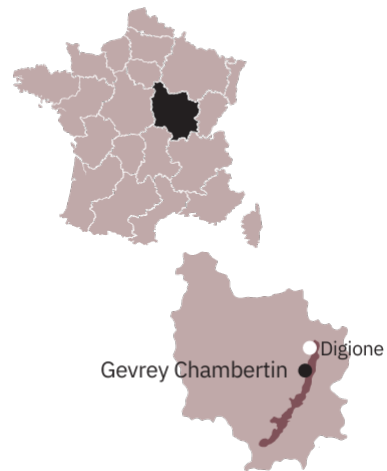
Refinement: 18 months in oak barrels

Color: deep ruby red

Fragrance: aromas of bay leaf and walnut husk, cherry, blueberry and mint

Flavor: good intensity and very pleasant tannin with very long fruity finish

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. 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.