

Claude Dugat

France - Borgogna Côte de Nuits - Gevrey Chambertin



GEVREY-CHAMBERTIN 1ER CRU
LAVAUX-ST-JACQUES

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: fruity aromas of cherries and raspberries, notes of leather and licorice with a touch of tobacco

Flavor: Pulsating and pressing tannin, lots of body and powerful finish with black cherry and mint memories

Alcoholic Grade: 13% vol

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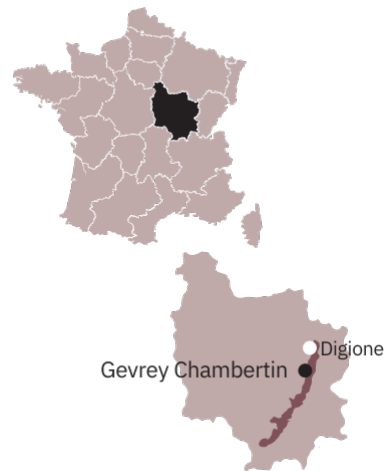
Ownership/Founders Claude Dugat / Maurice Dugat

Start of Activity 1955

Vitiviniculture Organic / Biodynamic

Hectares 6

Bottles produced 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.