

Dugat-Py Bourgogne Rouge Cuvée Halinard

ABOUT THE ESTATE

- Domaine Dugat-Py was established as its current incarnation in 1994, though the Dugat family has roots in Gevrey that stretch back to the 19th century.
- In 1996, Loïc Dugat joined the family business, starting a new era, both in production and in style.
- Organic conversion was started in 1999, with full accreditation in 2003, and the domaine stretches to ten and a half hectares, nearly all planted to very old vines.
- Work in the vineyard is extremely natural, with biodynamic tea preparations, horse plowing in the 1er and Grand Cru vineyards, and no vine trimming.
- Loïc has shepherded in a clear evolution, crafting wines with balance and finesse that serve as a phenomenal next chapter for Domaine Dugat-Py.

APPELLATION

Bourgogne

SUB-REGION

Côte de Nuits

GRAPE VARIETY

100% Pinot Noir

FARMING

Sustainable, Organic, Biodynamic

SOIL

Clay and limestone

VINEYARDS & VITICULTURE

Declassified Gevrey-Chambertin vines. Extremely old vines of Pinot Fin that generate very low yields and naturally concentrated berries. No clones. All selection massale, using their best old Pinot Fin to replant. The vineyards are tended like a garden, with biodynamic teas prepared in-house and no trimming of the canopy. Organic vineyard management since 2003.

HARVEST & VINIFICATION

No pre-fermentation maceration (cold soak) is done on any wines, just raw material, without any additives or correction. Traditional fermentation. Aged 15 to 18 months in oak barrels, 10% new. Wines are unfiltered and unfined.

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL

