

## Dugat-Py Corton-Charlemagne Grand Cru VV



### 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 sheperded in a clear evolution, crafting wines with balance and finesse that serve as a phenomenal next chapter for Domaine Dugat-Py.

### APPELLATION

Corton-Charlemagne Grand Cru

### SUB-REGION

Côte de Beaune

### GRAPE VARIETY

100% Chardonnay

### FARMING

Sustainable, Organic, Biodynamic

### SOIL

Clay and limestone

### VINEYARDS & VITICULTURE

From a site planted in 1970 at about 924 feet in elevation, in the center mid-slope in the heart of the vineyard. All selection massale. The vineyards are tended like a garden, with horse plowing, biodynamic teas prepared in-house, and no trimming of the canopy. Organic vineyard management since 2003.

### HARVEST & VINIFICATION

Traditional fermentation. Aged on the lees for 18 to 20 months in 100% new oak barrels. Wine is unfiltered.

### ALCOHOL BY VOLUME

13.5

### PACK SIZE

6x750mL