



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DUGAT-PY

AOP Gevrey-Chambertin
Red

PRESENTATION

Located in Gevrey-Chambertin, Domaine Dugat-Py traces its origins back to viticultural practices from the 17th and 19th centuries. The estate as it is known today was founded in 1923 by Fernand Dugat. In 1975, Bernard Dugat joined with his first harvests, and the current name was established in 1994 when Bernard added Jocelyne Py's name to his own. Today, Loïc Dugat-Py, the thirteenth generation, represents a graceful evolution toward organic viticulture, a transition that began between 1999 and 2003. The estate emphasizes manual work, horse plowing, and vine braiding techniques. Spanning nearly ten hectares of old vines, it produces Grands Crus, Premiers Crus, and prestigious village appellations, with the wines aged in the historic vaulted cellars of the Aumônerie. Like the estate's Corton-Charlemagne or Cœur de Roy cuvées, the wines are now finer and more precise, combining power, balance, and aging potential.

VARIETAL

Pinot Noir 100%

LOCATION

This cuvée is sourced from several parcels within the AOP Gevrey-Chambertin, mostly from old vines (50 to 100 years), cultivated on clay-limestone soils rich in marl. The selected plots benefit from favorable exposures and low yields, contributing to the depth and concentration of this emblematic village-level wine.

TERROIR

"Cœur de Roy" represents the heart of the Domaine's Gevrey-Chambertin holdings. The terroir, a mosaic of old vine parcels, delivers wines of great intensity, marked by both richness and aromatic refinement. The clay-limestone subsoils ensure good drainage and lend structure and minerality to the final wine.

IN THE VINEYARD

Old vines (many over 70 years old), farmed organically with horse plowing and manual work. Very low yields (often below 30 hl/ha) ensure concentration and terroir expression. The estate avoids systemic treatments and limits interventions to preserve natural balance.

HARVEST

Manual harvesting with double sorting—first in the vineyard, then at the winery. Berries are selected for optimal ripeness and health, reflecting the Domaine's pursuit of purity and precision.

WINEMAKING

Vinification with indigenous yeasts, partial destemming, cold maceration, and gentle punch-downs. Fermentation takes place in open wooden vats. Minimal intervention to maintain the authenticity of the fruit and terroir.

AGEING

Aged for 16 to 18 months in oak barrels, 80 to 100% new, depending on the vintage. No filtration or fining. Aging on fine lees enhances complexity, silkiness, and depth. The oak is always judiciously balanced, supporting the structure without dominating the aromatic profile.

SERVING

Ideal serving temperature: 16–17°C. Decant for 1 to 2 hours before serving to allow full aromatic expression, especially in youth.



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AGEING POTENTIAL

10 to 15 years

TASTING

Deep ruby color with dark purple tints. The nose is dense and layered, unfolding notes of black cherry, plum, licorice, dark chocolate, and incense, with a hint of crushed rock and black pepper. With air, it reveals deeper nuances of forest floor and fine tobacco. The palate is bold and structured, yet refined, showing dense black fruit wrapped in firm, ripe tannins. The mid-palate is broad and intense, with savory, mineral-laced depth and a persistent, spicy finish. The balance between power and elegance is a hallmark of this cuvée.

VISUAL APPEARANCE

Deep ruby with purple highlights

AT NOSE

Black cherry, plum, licorice, incense, dark chocolate, forest floor

ON THE PALATE

Full-bodied, structured, mineral core, long spicy finish

FOOD PAIRINGS

A wine of this stature pairs beautifully with flavorful, noble meats and dishes with depth. Consider roasted venison with a red wine and berry reduction, or dry-aged ribeye with truffle butter. Braised beef cheeks, lamb tagine with prune and cinnamon, or duck breast with blackcurrant glaze all elevate the wine's layered profile. For mushroom lovers, a wild mushroom risotto with aged parmesan is an exquisite vegetarian option. Hard cheeses like aged Comté or Ossau-Iraty also pair well, especially toward the wine's maturation peak.