



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DUGAT-PY

AOP Pommard
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

The "La Levrière" parcel is located in the southern part of the Pommard appellation, on an old hillside terroir. The east to southeast exposure ensures optimal ripening. The deep soils, rich in clay and iron, provide the wine with fleshiness and remarkable depth.

TERROIR

This climat stands out for its ability to produce dense, racy Pommards with a slightly more opulent profile than the appellation average. Red clay and ferruginous stones shape a powerful yet elegant structure, characteristic of this cuvée.

IN THE VINEYARD

Very old vines, some over a hundred years old, are cultivated according to the domaine's organic principles. Horse-drawn tillage, short pruning, and green harvesting when necessary. Yields are low, with a focus on concentration and faithful expression of the soil.

HARVEST

Manual harvest in small crates. Rigorous sorting at the plot and again at the winery. Only the healthiest and ripest berries are retained.

WINEMAKING

Fermentation with indigenous yeasts. Cold pre-fermentation maceration, gentle punch-downs, moderate extraction to preserve tannin finesse. Partial destemming depending on the vintage. Fermentation takes place in open wooden vats.

AGEING

Aged for 16 to 18 months in oak barrels, 50 to 70% new depending on the vintage. No racking during the aging process. Bottled without fining or filtration.

SERVING

Ideal temperature: 16–17°C. Decanting recommended 1 to 2 hours before serving

AGEING POTENTIAL

10 to 15 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

Deep ruby color with garnet highlights. A complex and generous nose: black fruits (blackberry, black cherry), sweet spices, fine leather, hints of licorice and damp earth. Upon aeration, aromas of black truffle and bitter cocoa emerge. The palate is full-bodied and structured, supported by velvety tannins and balanced acidity. Dense texture, silky mouthfeel, long and flavorful finish with notes of undergrowth, spice, and macerated fruit. A wine of character and aging potential.

VISUAL APPEARANCE

Powerful, structured, elegant red wine

AT NOSE

Ripe black fruits, sweet spices, leather, licorice, truffle

ON THE PALATE

Ample, velvety, structured, persistent finish

FOOD PAIRINGS

This Pommard "La Levrière" calls for flavorful and robust dishes: rosemary-braised lamb shoulder, roasted pork tenderloin with jus, traditional beef bourguignon, or roasted pigeon with a rich sauce. Its structure allows it to pair well with sauced dishes, as well as grilled meats like dry-aged ribeye or herb-crusted lamb chops. For plant-forward options: porcini mushroom risotto, sweet potato gratin with parmesan, or root vegetable tagine. It also pairs beautifully with aged cheeses such as Laguiole, Salers, or aged sheep's milk tomme.