

DOMAINE DUGOIS

AOC ARBOIS – PLOUSSARD LA SOMBARDE

JURA

Story

In 1973, Daniel Dugois bought 2 hectares of vineyard and a house equipped with a wine cellar in the village of Les Arsures, where he was born. In 2013, Philippe took over from his father and in 2014, his wife, Melanie, joined the team. Today, the vineyard size is about 11 hectares covering several Jura appellations. They focus on the environment that surrounds them, perpetually developing different techniques of agroforestry and agronomy : an effort that allows them to adapt to climate changes.

Farming philosophy : Organic (in conversion since 2019 - NOP certification in 2022)

« La Sombarde » is the name of the main plot where this wine comes from.

Vineyard Information

Grape varieties : 100% Ploussard
Plot size : 0,75 ha (1,85 acres)
Average age of the vines : 35-40 years
South or West facing
Elevation : 290-330m (950-1180 ft)
Soils : clay over red marls

FARMING PRACTICES

- Training method : Guyot double
- No pesticide
- No insecticide
- Cover crops
- Work of the soil 3 times a year
- Organic treatments (sulfur, copper...)

Winemaking

- Hand picked grapes / Destemmed 100%
- Indigenous yeasts
- Fermentation : Temperature controlled stainless steel tank / 15 days at 77°F
- Maceration techniques : Pump overs twice a day
- Pneumatic press
- Aging : 12 months in seasoned large barrels
- Fined : no
- Filtration : Yes
- Vegan : Yes

Tasting notes

Very fruity bouquet with aromas of small red fruits, strawberry and raspberry and a light touch of smoke. A fruity, elegant and subtle wine, to be enjoyed fresh.



Press Ratings

89pts Wine Enthusiast – 2022 vintage

90 pts Wine Advocate - 2019 vintage

89 pts Wine Enthusiast – 2018 vintage

French
Libation