

DOMAINE DUGOIS

AOC ARBOIS – SAVAGNIN SOUS VOILE

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)

Bottled after less than 6 years in barrels, this wine cannot be named « Vin Jaune ».

Vineyard Information

Grape varieties : 100% Savagnin

Plot size : 2,35 (5,80 acres)

Average age of the vines : 35-40 years

West facing

Elevation : 290-330m (950-1180 ft)

Soils : Gravelly clay on red marls and dolomitic rocks

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%
- Pneumatic press
- Settling : 20 hours
- Indigenous yeasts
- Fermentation : seasoned large barrels / 30 days - malolactic
- Aging : 3 years in neutral oak barrels "sous voile" under a layer of yeast without topping up. Evaporation (« Angel's share ») during all these years corresponds to 15% of the original volume.
- Fined : no
- Filtration : Yes (light)
- Vegan : Yes

Tasting notes

Fruity nose with notes of green walnut, apple, pear, quince and spice. Rich palate showing a nice tension and offering a nice length on walnut, apple and quince notes.



Press ratings

93 pts Wine Enthusiast- 2017 vintage

92 pts Wine Advocate - 2016 vintage