

DOMAINE DUGOIS

AOC ARBOIS – VIN JAUNE

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)

The Holy Grail of the Jura winegrowers : after careful selection for 6 years, only a few barrels make it to the finish line.

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 (950-1080 ft)

Soils : Gravelly clay on red marl and dolomitic rock

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 : large barrels/ 30 days – malolactic fermentation
- Aging : 6 years and 3 months in neutral oak barrels “sous voile” under a layer of yeast without topping up. Evaporation (« Angel's share ») during all these years corresponds to 1/3 of the barrels
- Fined : No
- Filtration : Yes (light)
- Vegan : Yes

Tasting notes

Powerful nose with notes of dry walnut, almond, curry. Full and long palate, underlined by the tension of the Savagnin. A powerful and complexe Vin Jaune. Cellaring potential of 50 years and more



Press ratings

91 pts Wine Spectator – 2009 vintage

94 pts Wine Enthusiast – 2014 vintage