

DOMAINE DUGOIS

CHARDONNAY – TERRE DE MARNE

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)
« Terre de Marne » refers to the soil of marls where this Chardonnay is planted.

Vineyard Information

Grape varieties : 100% Chardonnay
Plot size : 1,6 (4 acres)
Average age of the vines : 40-45 years
South-West facing
Elevation : 280m (920 ft)
Soils : gravelly clay-loam on red marl of the Trias

FARMING PRACTICES

- Training method : Guyot double
- No pesticide
- No insecticide
- Grass between the rows
- Mechanical labour under the row 3 times a year
- Organic treatments (sulfur, copper...)

Winemaking

- Hand picked grapes / Destemmed 100%
- Pneumatic press
- Indigenous yeasts
- Fermentation : seasoned large barrels / 15 days - malolactic
- Aging : 12 months in seasoned large barrels / on lees without stirring
- Fined : Yes
- Filtration : Yes (light)
- Vegan : Yes

Tasting notes

Floral bouquet with a note of smoked toast. Generous palate with a touch of salinity at the top of the tongue giving an airy character to this Chardonnay



Press ratings

91 pts Wine Spectator – 2022 vintage
90 pts Wine Enthusiast – 2022 vintage
91 pts Wine Advocate – 2022 vintage