

DOMAINE DUGOIS

AOC ARBOIS – SAVAGNIN OUILLÉ « AURÉOLINE »

PROVENCE

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)

« Aureoline » refers to different shades of yellow found in this cuvée

Vineyard Information

Grape varieties : 100% Savagnin

Plot size : 0,36ha (0,88 acres)

Average age of the vines : 35-40 years

West facing

Elevation : 280-330m (920-1080 ft)

Soils : gravelly clay on 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%
- Pneumatic press
- Indigenous yeasts
- Fermentation : large oak barrels / 30 days at 71°F - malolactic
- Aging : 11 months in large oval barrels / on lees without stirring
- Fined : No
- Filtration : Yes (light)
- Vegan : Yes

Tasting notes

A fruity nose with citrus and exotic notes. A fresh and generous palate on exotic notes.



Press ratings

91 pts Wine Spectator – 2022 vintage

91 pts Wine Enthusiast – 2022 vintage

91 pts Wine Advocate – 2022 vintage