

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)

Grevillière is the name of the plot, the oldest of the estate and one Daniel's first acquisitions.

Vineyard Information

Grape varieties : 100% Trousseau

Plot size : 1,21 ha (3 acres)

Average age of the vines : 70-80 years

South facing

Elevation : 315m (1033 ft)

Soils : gravelly clay on a kimmiridgian limestone dome

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%
- Yeast : indigenous
- Cold pre fermentation : 4 days
- Fermentation : Temperature controlled stainless steel tank / 15 days at 77°F
- Maceration techniques : 2 unballasting per day during prefermentation / 1 pump over during fermentation
- Pneumatic press
- Aging : 18-24 months in seasoned large barrels
- Fined : no
- Filtration : Yes
- Vegan : Yes

Tasting notes

Nose of wild fruits (blackberry, morello cherry) and notes of grey pepper. Generous mouth with a beautiful tannic structure while keeping a nice freshness. The finish is of a beautiful breadth on the fruit and pepper.



Press Ratings

89 pts Wine Advocate – 2019 vintage

90 pts Wine Enthusiast – 2018 vintage

90 pts Wine Enthusiast – 2016 vintage