

Rodolphe Demougeot 2018 Pommard Rouge, Les Vignots

Varietal(s)	Pinot Noir
Region	Burgundy, France
Short Summary	Rodolphe Demougeot has eight hectares in the Côte de Beaune, principally in Meursault and Pommard. Organic farming and the rhythm of the lunar cycle guide his vineyard and cellar work. His range of wines is direct and pure expressions of their terroirs with less “hand” in the wine than what occurs with many Burgundy growers. Chardonnay wines are whole cluster pressed, naturally fermented, and aged in 90% old and 10% new French oak barrels. Reds are spontaneously fermented (cement/steel) without stems for two to three weeks, with very light extractions. Typically aged in 70% old oak for higher tiers and 90-85% old oak for village appellation. Sulfur additions are made only just prior to bottling and light filtrations may be made for clarification.
Terroir	Vignots, the most ethereal, complex wine in Demougeot’s range of reds, is the marriage of the two words, vigne and haut, which means high vines. It does indeed come from a set of vineyards high in altitude that extend above 300 meters on the north hill of Pommard. Planted in 1983, this 0.21 hectare site faces directly south on a steep slope inside the narrow valley known as la Petite Combe on a thin topsoil of limestone and clay before the roots dig into the limestone bedrock. Its defining characteristics, higher altitude, south face, windy, steep, thin topsoil and limestone bedrock are on full display with Demougeot’s soft approach in the cellar and rigorous organic work in vineyards. It’s made exactly the same as Demougeot’s top red in the range, the monopole Pommard 1er Cru Les Charmots “Le Coeur des Dames,” which makes for a clear two-bottle demonstration of terroir at play with two of the most elegant faces within Pommard’s diverse range of terroirs and wine styles.
Cellar Notes	100% of the grapes are destemmed and placed in cement and stainless steel vats. The grape must is chilled down to eight degrees and then allowed to start a spontaneous fermentation that usually lasts about two to three weeks depending on the vintage conditions. They are lightly extracted using the infusion approach, which is to say very little is done to disturb the grapes during the fermentation and maceration. Once pressed, it’s settled in a tank overnight and gravity fed into barrel the wines where they stay without racking until preparations for bottling. As he does with the white wines, the first sulfite addition is made at bottling and they are spared excess use of new oak during the aging.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Rodolphe practices organic farming but does not maintain any certification. All treatments are made with organic certified products.
Alcohol %	12.5-13.0
Total SO2	None Added—Very Low—Low—Medium—High