

THE SOURCE

Producer	Rodolphe Demougeot		
Wine	2016 Pommard Rouge, Les Vignots		
Region and Country	Burgundy, France		
Varietal(s)	Pinot Noir		
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.		
Soil	Topsoil composition of roughly 20% clay, 20% sand, 55% limestone on a limestone bedrock.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted 1983	Altitude(m); Aspect	300+; South
Vinification	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.		
Aging	On his top two Pommard wines, Les Vignots and Les Charmots, they are aged for 14-16 months in 70% older oak barrels and 30% new, while on the village appellation wines they typically land between 90-80% old oak barrels. The wines may receive a light filtration but are never fined.		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown Rodolphe practices organic farming but does not maintain any certification. All treatments are made with organic certified products.		

Enological Additions Sulfites

Observations (subjective and abstract; based on young wines)

General Impressions	Elegant, Lifted, Stony, Powerful, Broad Fruit Ripeness, Mineral		
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

Lab Analysis (general range)

Alcohol %	12.5-13.0	Titrateable Acidity (g/L)
pH		Residual Sugar (g/L)
Total SO ₂	None Added—Very Low—Low—Medium—High	

Notes compiled in 2019 by Ted Vance (The Source) and Rodolphe Demougeot
Read more about The Source and Rodolphe Demougeot at www.thesourceimports.com