

# THE SOURCE

|                      |  |                     |                         |
|----------------------|--|---------------------|-------------------------|
| Producer             | Rodolphe Demougeot   |                     |                         |
| Wine                 | 2016 Pommard, 1er Cru Charmots   |                     |                         |
| Region and Country   | Burgundy, France   |                     |                         |
| Varietal(s)          | Pinot Noir   |                     |                         |
| Terroir              | If Demougeot's Pommard Vignots is his most ethereal, complex red wine, then his Pommard 1er Cru Charmots is his most dynamic, classically styled and the top red in the range. This 0.30ha vineyard is on the north hill of Pommard in the upper section of vines where you find the village's most elegant wines. It's completely enclosed and perfectly situated facing southeast with one of the best views of the village of Pommard, down inside the alluvial dejection cone of the combe, and an even more impressive view of the majestic Volnay up on the hill further in the distance toward the south. Charmots, means "high charm," a fitting name for this pleasure filled wine. And, it's name Couer des Dames, translates to "heart of the ladies," because the enclosed area is also somewhat heart-shaped, and, of course, the charm factor. |                     |                         |
| Soil                 | Equal proportions of clay, sand, silt and small limestone rocks on a limestone bedrock.  |                     |                         |
| Irrigation           | Forbidden—Never—Sometimes  | Technical Precision | Nature—Moderate—Nurture |
| Vine Age             | Planted 1999   | Altitude(m); Aspect | 270; Southeast          |
| 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 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              | Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist<br>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 | Pretty, Bright Red Fruit, Velvety, Graceful, Rose, Supple                   |               |                            |
| 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 % | 13-13.5                             | Titrateable Acidity (g/L) |
| pH        |                                     | Residual Sugar (g/L)      |
| Total SO2 | 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](http://www.thesourceimports.com)