

THE SOURCE

Producer	Rodolphe Demougeot		
Wine	2019 Meursault		
Region and Country	Burgundy, France		
Varietal(s)	Chardonnay		
Terroir	Demougeot's Meursault is composed of two different lieux-dits village sites, Les Pellans and Les Chaumes. Located low on the slope, Les Pellans sits just next to the Puligny-Montrachet border and below the famous Meursault 1er Cru Charmes known for its full-bodied and upfront qualities. Planted in 1957, these old vines set on a deep clay topsoil bring weight, earthy power and thrust to this seemingly lithe, middleweight Meursault. Les Chaumes, planted in 1999 and just above a deep limestone quarry above the village's most famous 1er Cru Les Perrieres, seems to lead the charge of this ensemble. The stony and shallow soils—just next to one of Coche-Dury's principal sections that make up his Meursault—brings its lift, high energy, tension and vibration. The combination of these two sites that sit above and below some of the most talented terroirs for white wine in all of Burgundy make this a noteworthy Meursault.		
Soil	Les Pellans is on deep clay and limestone, and Les Chaumes on a thin topsoil dominated by small fractured limestones with a small proportion of clay.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Les Pellans planted in 1957 and Les Chaumes planted in 1999	Altitude(m); Aspect	Les Pellans 240m and Les Chaumes 320-340m; Southeast
Vinification	The Chardonnay grapes are whole cluster pressed and the juice settled overnight before racking to barrel for a naturally occurring fermentation.		
Aging	It's aged in 90% old 228l and 350l French oak barrels for one year, then racked into stainless steel tank for five to six months before bottling in the spring. It is not fined but is lightly filtered. The first addition of sulfites is made before the bottling.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Rodolphe practices organic culture in all of his vineyards with some now under biodynamic culture. He carries no certifications.		

Enological Additions Sulfites

Observations (subjective and abstract; based on young wines)

General Impressions

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 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