# THE SOURCE RODOLPHE DEMOUGEOT BURGUNDY



# 2023 MEURSAULT

## PRODUCER OVERVIEW

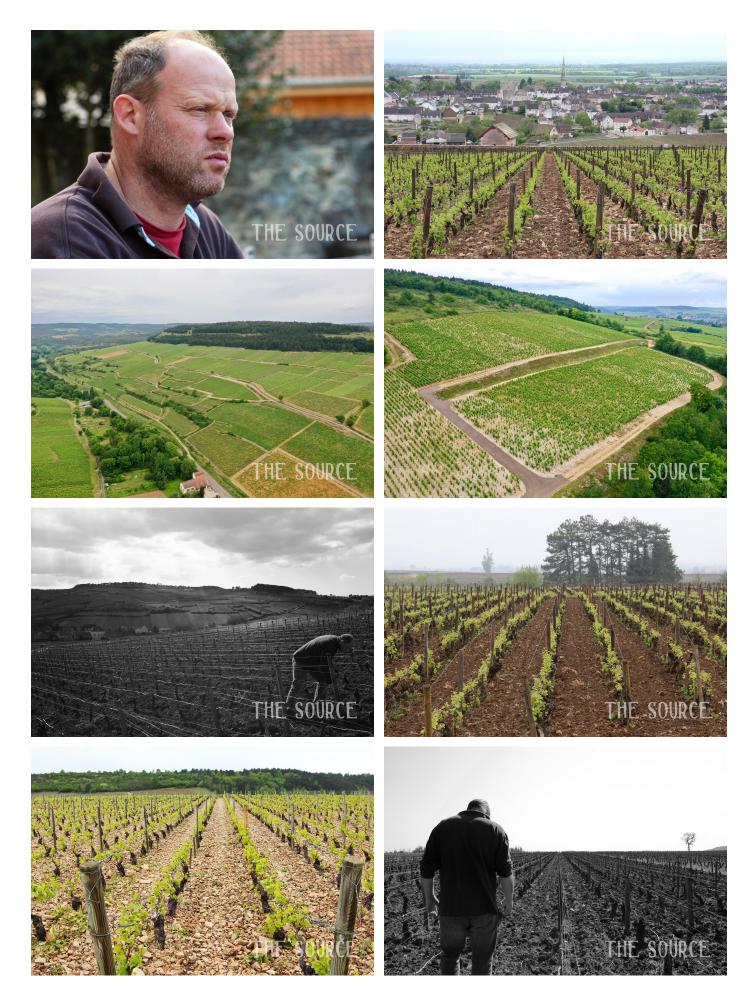
Rodolphe Demougeot has eight hectares in the Côte de Beaune, principally in Meursault and Pommard. Organic farming and the rhythm of the lunar cycle guide his vineyard and cellar work. His range of wines is direct and pure expressions of their terroirs with less "hand" in the wine than what occurs with 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.

### VINEYARD DETAILS

Demougeot's Meursault comes from 0.41ha between two lieux-dits with southeast exposures on limestone bedrock: Les Pellans planted in 1957 on a gentle slope at 240m on a deep beige clay topsoil, and Les Chaumes planted in 1999 on medium-steep slope (just above the Les Perrières premier cru) at 320-340m with a shallow and rocky beige clay topsoil.

### **CELLAR NOTES**

Aged in 90% old 228l and 350l oak barrels for 1 year, then racked into stainless steel tank for 5-6 months before bottling in the spring. It is not fined but it is lightly filtered, and the first addition of sulfites is made before the bottling.



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