

THE SOURCE

Rodolphe Demougeot 2019 Meursault

Varietal(s)	Chardonnay
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	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.
Cellar Notes	The Chardonnay grapes are whole cluster pressed and the juice settled overnight before racking to barrel for a naturally occurring fermentation.
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.
Alcohol %	12.5-13.0
Total SO2	None Added—Very Low—Low—Medium—High

To learn more about The Source and Rodolphe Demougeot, visit www.thesourceimports.com.