

## Rodolphe Demougeot 2019 Pommard

Varietal(s)	Pinot Noir
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 Pommard has a good balance of characteristics drawn from two very different village parcels. A blend of unusual names, La Rue au Porc and En Boeuf—in English they could be loosely translated as The Pork Street and Beef—are vineyards apparently named to stimulate the appetite, or not... La Rue au Porc was planted in 1948 and is composed of deep clay and limestone rock topsoil—the muscle and weight of the wine. En Boeuf is located in the Grande Combe, a somewhat narrow valley far to the west of the appellation on the north hill facing south on a steep slope of shallow rocky topsoil, close to forests, and in the direct path of colder winds from the countryside to the west, which presents an almost complete contrast to La Rue au Porc. Planted in 1979, the position of these vines brings the balance of mineral, tension, cut and lift, to compliment the richer fruit and fuller body from En Boeuf.
Cellar Notes	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.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Rodolphe practices organic farming but does not maintain any certification. All treatments are made with organic certified products.
Alcohol %	12.5-13.0
Total SO2	None Added—Very Low—Low—Medium—High