

# THE SOURCE

Producer Rodolphe Demougeot

Wine

Region and Country Burgundy, France

Varietal(s) Pinot Noir

**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.

**Soil** La Rue au Porc is high in clay mix with loose limestone with a limestone bedrock. En Boeuf is more shallow topsoil of clay and limestone with a limestone bedrock.

**Irrigation** Forbidden—Never—Sometimes **Technical Precision** Nature—Moderate—Nurture

**Vine Age** Planted 1969 **Altitude(m); Aspect** La Rue du Porc is 200m and En Boeuf is 300+; La Rue au Porc

**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 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** Aged for 14-16 months in 75% old French oak and 25% new. This wine may receive a light filtration but is never fined.

**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.

**Enological Additions** Sulfites

## Observations (subjective and abstract; based on young wines)

**General Impressions** Dark and Red Fruit, Mineral, Fresh, Woodsy, Meat

**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](http://www.thesourceimports.com)