

Rodolphe Demougeot

2017 Pommard, 1er Cru Charmots, Coeur des Dames

Varietal(s)	Pinot Noir
Region	Burgundy, France
Short Summary	
Terroir	<p>If Demougeot's Pommard Vignots is his most ethereal, complex red wine, then his Pommard 1er Cru Charmots is his most dynamic, classically styled and the top red in the range. This 0.30ha vineyard is on the north hill of Pommard in the upper section of vines where you find the appellation's most elegant wines. It's completely enclosed and perfectly situated facing southeast with one of the best views of the village of Pommard, down inside the alluvial dejection cone of the combe, and an even more impressive view of the majestic Volnay up on the hill further in the distance toward the south. Charmots, means "high charm," a fitting name for this pleasure-filled wine. And it's lieu-dit name, Le Couer des Dames, translates to "the heart of the ladies," because the enclosed area is also somewhat heart-shaped, and, of course, quite a charmer...</p>
Cellar Notes	<p>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.</p>
Farming	<p>Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist</p> <p>Rodolphe practices organic farming but does not maintain any certification. All treatments are made with organic certified products.</p>
Alcohol %	13-13.5
Total SO2	None Added—Very Low—Low—Medium—High