

# THE SOURCE

Producer	Rodolphe Demougeot		
Wine	2013 Beaune Rouge, Les Beaux Fougets		
Region and Country	Burgundy, France		
Varietal(s)	Pinot Noir		
Terroir	Les Beaux Fougets abuts Demougeot's other Beaune lieu-dit Les Epenotes as well as the Beaune 1er Crus Les Epenotes (yes, same name but different classification) to the south and just downslope from Beaune 1er Cru Les Boucherottes, which sits just below the famed 1er Cru Le Clos des Mouches—needless to say a nicely placed spot for a village wine, even for Beaune. Indeed, this appellation pumps out a lot of uninspiring village wines from the large Burgundy negociants that own the vast majority of the land in Beaune. Despite that, one has to give the benefit of the doubt to the negociants in Beaune, who bought most of this land not only because of the convenient proximity to their hometown and a large swath of more flat land easier to work, but because the vineyards can output some seriously good wines. The quality of wines grown further upslope from the lower lying 1er Cru, and some outstanding village parcels in the south, like the pair Demougeot bottles separately, confirm the pedigree of this large appellation.		
Soil	Deep red clay (42%), silt (50%), sand (6%), and loose limestone (5%) with a limestone bedrock		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1979	Altitude(m); Aspect	200; Southeast but flat and fully exposed
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	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown 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	Serene, Forest, Broad, Muscular, Square, Chewy, Red and Dark Berries, Notable Tannin		
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)