

Rodolphe Demougeot

2017 Bourgogne Rouge, Hautes-Côtes de Beaune

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	This single parcel of 0.47 hectare of Pinot Noir is located in Meloisey, a small commune between Saint-Romain and Pommard further back toward the west and off the Côte into higher wine country. The soil composition is heavier in limestone rocks, with smaller stones and more pale whitish brown soils. It’s a colder site than all other in Rodolphe’s range and the last harvested each year.
Cellar Notes	100% of the grapes are destemmed and placed in cement and inox vats. The grape must is chilled down to eight degrees and then allowed to start a spontaneous fermentation that usually lasts about two weeks. Once pressed, it’s settled in a tank overnight and gravity fed into old French oak barrels with less than 5% new wood.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.5
Total SO2	None Added—Very Low—Low—Medium—High