

# THE SOURCE

Producer	Rodolphe Demougeot		
Wine			
Region and Country	Burgundy, France		
Varietal(s)	Pinot Noir		
Terroir	In the village area that rests between the two hills sits an alluvial plain with a lot sand and gravel. This is home to the village lieu-dit, Bourgeots. For some reason, not quite fully understood, Bourgeots has something special going on in it for a village wine, but it is likely to do with the fact that it is downslope from La Dominode, Peuillets and Marconnets. In fact, Simon Bize, the top producer in the appellation, bottled it as a lieu-dit for a long time and only recently took it off the label but still makes up almost all of their Savigny-les-Beaune village red. Demougeot's parcel is just next to theirs and is deservedly labeled recognizing its origin in this particular spot. With vines planted in 1949, this wine delivers great texture and a mild but rich personality.		
Soil	Two parcels combine for a total of 0.74 hectares of vineyards with a topsoil mixture of white/brown clay (33%), sand (11%), silt (40%) and limestone (10%) on limestone bedrock.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1950	Altitude(m); Aspect	240; Southeast
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	Red Fruit, Stony, Elegant, Aromatic, Salty, Delicate, Balanced		
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)