

Rodolphe Demougeot 2017 Savigny-lès-Beaune Les Bourgeots

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	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.
Cellar Notes	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.
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.
Alcohol %	12.5-13.0
Total SO2	None Added—Very Low—Low—Medium—High