

THE SOURCE

Producer	Rodolphe Demougeot		
Wine			
Region and Country	Burgundy, France		
Varietal(s)	Pinot Noir		
Terroir	Despite not resting on a majestic slope, this vineyard maintains a near perfect balance of clay topsoil rich in iron (which improves power and mineral impressions and texture) with broken up limestone rocks and a limestone bedrock not too far underneath—in proportions that match the great vineyards up on slopes. As its namesake Les Epenotes implies, this apple hasn't fallen too far from the tree that is Pommard's 1er Cru Les Petits Epenots.		
Soil	A minuscule parcel of 0.16 hectare with more than a meter deep of clay (40%), sand (6%), silt (50%) and limestone rock (5%) topsoil on limestone bedrock.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1969	Altitude(m); Aspect	220; 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	Broad, Muscular, Subtle, Red and Blue Fruit, Earthy, Structured		
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