

THE SOURCE

Producer Rodolphe Demougeot

Wine

Region and Country Burgundy, France

Varietal(s) Pinot Noir

Terroir Located low on the slope, just below the expansive set of lieux-dits that make up the premier cru, Morgeot, just to the north of Santenay, these vieilles vignes were planted in 1961 on limestone bedrock, clay and sand, tinted dark red by the richness of iron in the soils—a hallmark of most of the commune as the slope begins to flatten out. The range of qualities and nuance displayed by this single biodynamically farmed 1.94 hectare plot (somewhat large by Burgundy standards) reaches well beyond the expectations of a Bourgogne classified wine. Its singularity and clear expression of place are respected by Rodolphe, who ages the wine mostly as he would one of his mid-range wines only with a shorter élevage to try to get it to speak up sooner, as would be expected of a Bourgogne Rouge. Despite the slightly shorter aging, it's extremely serious Bourgogne Rouge and represents one of the bargains left for those interested in true vin de terroir at an extremely fair price.

Soil Deep topsoil of limestone, dark red clay and sand.

Irrigation Forbidden—Never—Sometimes **Technical Precision** Nature—Moderate—Nurture

Vine Age Planted in 1961 **Altitude(m); Aspect** 240; Southeast

Vinification 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.

Aging Aged in 95% previously used French oak barrels (between 1-6 vintages of use) for 10-11 months. The first sulfite addition is made just before bottling and the wine is lightly filtered but not fined.

Farming Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
This vineyard has recently been converted to biodynamic farming. Demougeot carries no certifications as of 2019.

Enological Additions Sulfites

Observations (subjective and abstract; based on young wines)

General Impressions Earthy, Mineral, Rustic Tones, Dark and Red Fruit, Ferrous, Serious

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 % 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