

THE SOURCE

Producer	Rodolphe Demougeot		
Wine	2017 Bourgogne Rouge, "Vieilles Vignes"		
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	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown 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