

THE SOURCE

Producer	Rodolphe Demougeot		
Wine	2017 Auxey Duresses, "Les Clous"		
Region and Country	Burgundy, France		
Varietal(s)			
Terroir	<p>The Auxey-Duresses "Les Clous" comes from a single acre of Pinot Noir planted in a direct south exposition—perfect for this sometimes cooler appellation when compared to the rest of the Côte. Tucked into a small valley back to the west of Meursault and scrunched between Monthélie and Saint-Romain, this is a smart buy in warm and healthy years (meaning not so much rain and rot), which makes its future bright in the face of climate change (save the hail), at least for a little while. The soils are limestone and clay, but are very well drained due to the ample mix of small and large stones deposited by the small creek that once flowed through this valley like a river many millennia ago. Earthy and foresty freshness are the lead characteristics for this wine coming from these vines planted in 1949. Rather the opposite of a fruit bomb, it's more restrained and savory—a lovely match for food.</p>		
Soil	A high concentration of limestone alluvium (70% of the topsoil composition) and clay.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted 1949	Altitude(m); Aspect	240; South
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 the fermentation spontaneously and usually lasts about two weeks. Once pressed, it's settled in a tank overnight and gravity fed into old French oak barrels with about 85% old French barrels.		
Aging	Aged in 85% previously used French oak barrels (between 1-6 vintages of use) for 14-16 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 Rodolphe practices organic culture in all of his vineyards and some are now under biodynamic culture. He carries no certifications. (2019)		

Enological Additions Sulfites

Observations (subjective and abstract; based on young wines)

General Impressions	Forest, Earth, Wild Berries, Fresh, Mineral, Savory		
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