

## Rodolphe Demougeot 2017 Auxey Duresses, "Les Clous"

Varietal(s)

Region

Burgundy, France

Short Summary

Terroir

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.

Cellar Notes

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.

Farming

Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist

Rodolphe practices organic culture in all of his vineyards and some are now under biodynamic culture. He carries no certifications. (2019)

Alcohol %

12.5-13.0

Total SO2

None Added—Very Low—Low—Medium—High