

# THE SOURCE

Producer	Rodolphe Demougeot		
Wine	2018 Bourgogne Blanc		
Region and Country	Burgundy, France		
Varietal(s)	Chardonnay		
Terroir	This wine is sourced from a vineyard within the Meursault commune directly below Meursault “Le Limozin,” a village vineyard surrounded by top flight 1er Crus on three sides. Despite a vibration and body and texture of top 1er Cru on the right bank of the Serein, in Chablis, there is no doubt of the origin of this wine replete with aromas of citrus curd, nuts, flowers and minerals that speak the dialect of Meursault. As it is with his Bourgogne Rouge, Rodolphe consistently overshoots the pedigree of “Bourgogne” with this wine; to use the term “baby Meursault,” would not be a stretch.		
Soil	Limestone and clay with deep topsoil		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	0.61 hectare parcel planted in 1967, 1986 and 2003	Altitude(m); Aspect	240; Southeast
Vinification	The Chardonnay grapes are whole cluster pressed and the juice settled overnight before racking to barrel for a naturally occurring fermentation.		
Aging	Aged in 90% old 228l and 350l oak barrels for one year, then racked into stainless steel tank for five to six months before bottling in the spring. It's not fined but is lightly filtered. The first addition of sulfites is made before the bottling.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfites		

## Observations (subjective and abstract; based on young wines)

General Impressions	Baby Meursault, Citrus, Mineral, Nut, Energetic		
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 SO <sub>2</sub>	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](http://www.thesourceimports.com)