

Rodolphe Demougeot 2022 Bourgogne Côte d'Or Chardonnay

Varietal(s)	Chardonnay
Region	Burgundy, France
Short Summary	Rodolphe Demougeot has eight hectares in the Côte de Beaune, principally in Meursault and Pommard. Organic farming and the rhythm of the lunar cycle guide his vineyard and cellar work. His range of wines is direct and pure expressions of their terroirs with less “hand” in the wine than what occurs with many Burgundy growers. Chardonnay wines are whole cluster pressed, naturally fermented, and aged in 90% old and 10% new French oak barrels. Reds are spontaneously fermented (cement/steel) without stems for two to three weeks, with very light extractions. Typically aged in 70% old oak for higher tiers and 90-85% old oak for village appellation. Sulfur additions are made only just prior to bottling and light filtrations may be made for clarification.
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.
Cellar Notes	The Chardonnay grapes are whole cluster pressed and the juice settled overnight before racking to barrel for a naturally occurring fermentation.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.5-13.0
Total SO2	None Added—Very Low—Low—Medium—High