

# THE SOURCE

|                      |   |                     |                         |
|----------------------|---|---------------------|-------------------------|
| Producer             | Rodolphe Demougeot  |                     |                         |
| Wine                 |   |                     |                         |
| 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)