

THE SOURCE

Producer	Rodolphe Demougeot		
Wine			
Region and Country	Burgundy, France		
Varietal(s)	Chardonnay		
Terroir	Planted in 1969 and only 0.10 hectare (eight vine rows), Rodolphe's minuscule parcel is surrounded by 1er Cru greatness on three sides. It downslope from Genevrières, and to the south of Les Porusots-Dessous, and the north of Les Charmes-Dessous—not bad. It's a rare example—at least these days—of strikingly pure Meursault, void of overindulgent and trendy reductive winemaking notes. Its privileged placement amongst giants renders a deep body and dense interior and aromatic spring. Indeed, not all village wines are created equal, and it's good to note the location of this one. The soils are deep with limestone-rich clay, and while this wine has striking tension, its depth is credited from its deep soils with a clear balance to bring weight, texture and finesse.		
Soil	Limestone and clay with a good balance of both.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1969	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 is not fined but it is lightly filtered. The first addition of sulfites is made before the bottling.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Rodolphe practices organic culture in all of his vineyards with some now under biodynamic culture. He carries no certifications.		

Enological Additions

Observations (subjective and abstract; based on young wines)

General Impressions	Citrus, Nuts, Baking Spices, Forest Floor, Chanterelle Mushroom, Ethereal, Fresh		
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 %	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