

THE SOURCE

Rodolphe Demougeot 2018 Bourgogne Rouge, "Vieilles Vignes"

Varietal(s)	Pinot Noir
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	Located low on the slope, just below the expansive set of lieux-dits that make up the premier cru, Morgeot, just to the north of Santenay, these vieilles vignes were planted in 1961 on limestone bedrock, clay and sand, tinted dark red by the richness of iron in the soils—a hallmark of most of the commune as the slope begins to flatten out. The range of qualities and nuance displayed by this single biodynamically farmed 1.94 hectare plot (somewhat large by Burgundy standards) reaches well beyond the expectations of a Bourgogne classified wine. Its singularity and clear expression of place are respected by Rodolphe, who ages the wine mostly as he would one of his mid-range wines only with a shorter élevage to try to get it to speak up sooner, as would be expected of a Bourgogne Rouge. Despite the slightly shorter aging, it’s extremely serious Bourgogne Rouge and represents one of the bargains left for those interested in true vin de terroir at an extremely fair price.
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 a spontaneous fermentation that usually lasts about two weeks. Once pressed, it’s settled in a tank overnight and gravity fed into old French oak barrels with less than 5% new wood.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist This vineyard has recently been converted to biodynamic farming. Demougeot carries no certifications as of 2019.
Alcohol %	13.0
Total SO2	None Added—Very Low—Low—Medium—High

To learn more about The Source and Rodolphe Demougeot, visit www.thesourceimports.com.