

# THE SOURCE

## Rodolphe Demougeot 2019 Auxey Duresses, "Les Clous"

Varietal(s)	
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	The Auxey-Duresses “Les Clous” comes from a single acre of Pinot Noir planted in a direct south exposition—perfect for this sometimes cooler appellation when compared to the rest of the Côte. Tucked into a small valley back to the west of Meursault and crunched between Monthélie and Saint-Romain, this is a smart buy in warm and healthy years (meaning not so much rain and rot), which makes its future bright in the face of climate change (save the hail), at least for a little while. The soils are limestone and clay, but are very well drained due to the ample mix of small and large stones deposited by the small creek that once flowed through this valley like a river many millennia ago. Earthy and foresty freshness are the lead characteristics for this wine coming from these vines planted in 1949. Rather the opposite of a fruit bomb, it’s more restrained and savory—a lovely match for food.
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 the fermentation spontaneously and usually lasts about two weeks. Once pressed, it’s settled in a tank overnight and gravity fed into old French oak barrels with about 85% old French barrels.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Rodolphe practices organic culture in all of his vineyards and some are now under biodynamic culture. He carries no certifications. (2019)
Alcohol %	12.5-13.0
Total SO2	None Added—Very Low—Low—Medium—High

To learn more about The Source and Rodolphe Demougeot, visit [www.thesourceimports.com](http://www.thesourceimports.com).