

Rodolphe Demougeot

2018 Pommard, 1er Cru Charmots, Coeur des Dames

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	This 0.30ha vineyard is on the north hill of Pommard in the upper section of vines where you find the village’s most elegant wines. It’s completely enclosed and perfectly situated facing southeast with one of the best views of the village of Pommard, down inside the alluvial dejection cone of the combe, and an even more impressive view of the majestic Volnay up on the hill further in the distance toward the south. Charmots, means “high charm,” a fitting name for this pleasure filled wine. And, it’s name Couer des Dames, translates to “heart of the ladies,” because the enclosed area is also somewhat heart-shaped, and, of course, the charm factor.
Cellar Notes	100% of the grapes are destemmed and placed in cement and stainless steel vats. The grape must is chilled down to eight degrees and then allowed to start a spontaneous fermentation that usually lasts about two to three weeks depending on the vintage conditions. They are lightly extracted using the infusion approach, which is to say very little is done to disturb the grapes during the fermentation and maceration. Once pressed, it’s settled in a tank overnight and gravity fed into barrel the wines where they stay without racking until preparations for bottling. As he does with the white wines, the first sulfite addition is made at bottling and they are spared excess use of new oak during the aging.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Rodolphe practices organic farming but does not maintain any certification. All treatments are made with organic certified products.
Alcohol %	13-13.5
Total SO2	None Added—Very Low—Low—Medium—High