

# THE SOURCE RODOLPHE DEMOUGEOT BURGUNDY



## BOURGOGNE COTE D'OR PINOT NOIR 'VIEILLE VIGNES'

### PRODUCER OVERVIEW

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 are 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/10% new French oak barrels. Reds are spontaneously fermented (cement/stainless) without stems for two to three weeks, with very light extractions. Typically aged in 70% old oak for higher tiers, 90-85% old oak for village appellation. Sulfur additions are made only just prior to bottling and light filtrations may be made for clarification.

### VINEYARD DETAILS

Demougeot’s Bourgogne Côte d’Or Pinot Noir “Vieilles Vignes” comes from 1.94ha in the south end of Chassagne-Montrachet planted in 1961 on a flat parcel with a southeast exposure at 240m on limestone bedrock and deep red, iron-rich clay and sand topsoil.

### CELLAR NOTES

Destemmed and vinified in cement & steel with the must chilled to 8°C prior to the 2-3-week natural fermentation with almost no extractions. The wines are then pressed, settled overnight and gravity fed into 90% old (10% new) 228L French oak barrels where they age unmoved without sulfites until bottling.

