

THE SOURCE

Rodolphe Demougeot 2019 Meursault, "Le Limozin" (Copy)

Varietal(s)	Chardonnay
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	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’s 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.
Cellar Notes	The Chardonnay grapes are whole cluster pressed and the juice settled overnight before racking to barrel for a naturally occurring fermentation.
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.
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.