

Rodolphe Demougeot 2021 Beaune Blanc, "Clos Saint-Désiré"

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	Composed of relatively equal proportions of clay, sand, rock and silt on top of the limestone marl bedrock, Clos Saint-Désiré is grown high up on the slope of Beaune just above the famous red 1er Cru Le Clos des Mouches. Here the soil is surprisingly deep for this higher altitude site at nearing the apex of the Montagne Saint-Désiré. The wine is replete with solid mineral intensity and a surprisingly more full body due to the combination of deep topsoil mixed with a high proportion of limestone rocks.
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
Alcohol %	12.5-13.0
Total SO2	None Added—Very Low—Low—Medium—High