

# THE SOURCE RODOLPHE DEMOUGEOT BURGUNDY



## 2023 POMMARD

### 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 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.

### VINEYARD DETAILS

Demougeot’s Pommard comes from 1ha of vines between two parcels: En Boeuf planted in 1979 on medium slope with a south/southwest exposure at 305-325m on limestone bedrock with a shallow rocky topsoil of clay and alluvium, and La Rue au Porc planted in 1948 on a flat surface with at 240m on limestone bedrock and deep red clay 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.



