

THE SOURCE RODOLPHE DEMOUGEOT BURGUNDY



2023 BOURGOGNE CÔTE D'OR CHARDONNAY

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 Bourgogne Côte d’Or Chardonnay comes from 0.61ha (directly below the Meursault lieu-dix “Le Limozin”) planted in 1967-2003 on a gentle slope with a southeast exposure at 250m on limestone bedrock and a deep beige clay and rocky topsoil.

CELLAR NOTES

Aged in 90% old 228l and 350l oak barrels for 1 year, then racked into stainless steel tank for 5-6 months before bottling in the spring. It is not fined but it is lightly filtered, and the first addition of sulfites is made before the bottling.

