

THE SOURCE RODOLPHE DEMOUGEOT BURGUNDY



2023 MONTHÉLIE, LA COMBE DANAY, 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 Monthelie “La Combe Danay” Chardonnay comes from 0.13ha parcel planted in 2016 on a medium steep slope inside a combe with a south exposure at 280-300m on limestone bedrock and a topsoil of limestone alluvium and clay.

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.

