

THE SOURCE
RODOLPHE DEMOUGEOT
BURGUNDY



2023 POMMARD, 1ER CRU CHARMOTS, COEUR DES DAMES

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 1er Cru Les Charmots “Le Coeur des Dames” comes from 0.30ha planted in 2001 on a soft slope with an south/southwest exposure at 270-280m on limestone bedrock and rocky, 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 70% old (30% new) 228L French oak barrels where they age unmoved without sulfites until bottling.

