

Rodolphe Demougeot

2019 Beaune Rouge, Les Beaux Fougets

Varietal(s)	Pinot Noir
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	Les Beaux Fougets abuts Demougeot’s other Beaune lieu-dit Les Epenotes as well as the Beaune 1er Crus Les Epenotes (yes, same name but different classification) to the south and just downslope from Beaune 1er Cru Les Boucherottes, which sits just below the famed 1er Cru Le Clos des Mouches—needless to say a nicely placed spot for a village wine, even for Beaune. Indeed, this appellation pumps out a lot of uninspiring village wines from the large Burgundy negociants that own the vast majority of the land in Beaune. Despite that, one has to give the benefit of the doubt to the negociants in Beaune, who bought most of this land not only because of the convenient proximity to their hometown and a large swath of more flat land easier to work, but because the vineyards can output some seriously good wines. The quality of wines grown further upslope from the lower lying 1er Crus, and some outstanding village parcels in the south, like the pair Demougeot bottles separately, confirm the pedigree of this large appellation.
Cellar Notes	100% of the grapes are destemmed and placed in cement and stainless steel vats. The grape must is chilled down to eight degrees and then allowed to start a spontaneous fermentation that usually lasts about two to three weeks depending on the vintage conditions. They are lightly extracted using the infusion approach, which is to say very little is done to disturb the grapes during the fermentation and maceration. Once pressed, it’s settled in a tank overnight and gravity fed into barrel the wines where they stay without racking until preparations for bottling. As he does with the white wines, the first sulfite addition is made at bottling and they are spared excess use of new oak during the aging.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Rodolphe practices organic farming but does not maintain any certification. All treatments are made with organic certified products.
Alcohol %	12.5-13.0
Total SO2	None Added—Very Low—Low—Medium—High