

Winemaker: Pierre-Henri Rougeot

Region: Bourgogne **Location:** Meursault



Les Plumes

(SANS SOUFRE)

DOMAINE ROUGEOT

Appellation: Bourgogne Aligoté

Farming: Organic Certified

Varietals: 100% Aligoté

Age of the vines: 1974

Vineyard: Les Plumes

Soil type: Eastern part of Meursault - Claylimestone

Exposition: South/southeast

Altitude: 220 m

Vinification: Handpicked, whole cluster on pneumatic direct press, cold settling over two days, alcoholic fermentation with indigenous yeast and malolactic fermentation in barrel. Racking in steel tanks for blending and rest for a month before filtration and bottling.

Elevage: Aged during 8 months in 4-6 wines 228L oak barrels (50%) and concrete tanks (50%)

Sulfur: During elevage, Pierre-Henri consistently checks each barrel for any bacterial development; and then barrel-by-barrel makes the decision to bottle some (or all) of the cuvée without sulfur.

About the winemaker: In the center of Meursault village, Pierre-Henri Rougeot has been quietly producing impeccable minimal intervention, low-sulfur wines since he returned to the family domaine in 2010. Pierre-Henri's experience travelling throughout France gives him a unique vision that hews strongly to Burgundian tradition with a soft touch inspired by the vins naturels made

by his friends in Saumur, Cahors, and beyond. Today, the Rougeot vineyards are farmed organically, and Pierre-Henri's minimal sulfur vinification effortlessly balances a natural wine approach with traditional Burgundian technique to create wines with energy and balance. All of the vineyards of the domaine lie within the appellation of Meursault or in immediate proximity. Each terroir

from Aligoté and Passetoutgrain through Premier Crus is bottled as a single-vineyard designate. The wines are energetic, precise, and delicious. It's simply astounding that the domaine has maintained a quiet profile while producing such compelling wines. It will be even more astounding if that continues.

