

Les Vérchèrres

(SANS SOUFRE)

DOMAINE ROUGEOT

Appellation: Bourgogne **Passetoutgrain**

Farming: Organic Certified

Varietals: 60% Pinot Noir, 40%

Gamay

Age of the vines: 1950s /

1980s

Vineyard: Les Vérchèrres

Soil type: Clay-limestone soil at

the bottom of Meursault

Exposition: South/southeast

Altitude: 220 m

Vinification: Handpicked with cases, sorting tables, 90% whole cluster, fermentation in tanks over 15 to 18 days, 1/2 daily punchdowns and 1/2 punching during fermentation which happens without yeast and sulfur, blending of free flowing and press juices, barrel filled up with fine lees, malolactic fermentation in barrel.

Elevage: Elevage in 600 L barrels during 7 to 9 months.

Sulfur: During elevage, Pierre-Henri consistently checks each barrel for any bacterial development; and then barrel-by-barrel makes the decision without sulfur.

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.

to bottle some (or all) of the cuvée 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



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 natures made

About the winemaker: In the

center of Meursault village, Pierre-

Henri Rougeot has been quietly