

Winemaker: Pierre-Henri Rougeot

Region: Bourgogne **Location:** Meursault



Volnay-Santenots Premier Cru

DOMAINE ROUGEOT

Appellation: Volnay-Santenots
Premier Cru

Farming: Organic Certified

Varietals: Pinot Noir

Age of the vines: : 25 years
(1/3), 50 years (2/3)

Vineyard: Rue au Porc

Soil type: Northern part of
Meursault

Exposition: Facing South-East

Altitude: 240 m

Vinification: Handpicked with
cases, sorting tables, 100% whole
cluster, fermentation in tanks over 15
to 18 days. Daily punchdowns during
fermentation which happens without
added yeast, blending of free flowing
and press juices, barrel filled up with
fine lees, malolactic fermentation in
barrel.

Elevage : 18 months in new oak
barrels (35%) and 1-3 wines barrels
(65%)

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 natures 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.