

Winemaker: Pierre-Henri Rougeot

Region: Bourgogne **Location:** Meursault



Monthélie Les Toisières

DOMAINE ROUGEOT

Appellation: Monthélie

Farming: Organic Certified

Varietals: Chardonnay

Age of the vines: 1997

Vineyard: Lieu-dit Les Toisières

Soil type: Clay-limestone soil. Vines on a steep slope. Vines grow on a very thin layer of soil on limestone bed. Between Meursault and Volnay.

Exposition: West/Southwest

Altitude: 230 m

Vinification: No new oak; only 3-10 year old barrels. Handpicked, whole cluster pneumatic direct press, cold settling over two days, alcoholic fermentation with indigenous yeasts and malolactic fermentation in barrel. Racking in steel tanks for blending and rest for a month before filtration and bottling.

Elevage: Maturation in oak barrels for 18 months



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.