

Winemaker: Pierre-Henri Rougeot

Region: Bourgogne

Location: Meursault



Clos des Roses

DOMAINE ROUGEOT

Appellation: Pommard

Farming: Organic Certified

Varietals: Pinot Noir

Age of the vines: 40-75 years old

Vineyard: Rue au Porc

Soil type: At the bottom of Pommard Village

Exposition: South East

Altitude: 240 m

Vinification: Handpicked with cases; grapes are 85% whole cluster and 15% destemmed. Fermentation in tanks for 15 to 18 days, 1-2 daily pumpovers and 1-2 punchdowns during fermentation which happens without additives, blending of free flowing and press juices, barrel filled up with fine lees, malolactic fermentation in barrel.

Elevage : Maturation for 12-18 months in 1-5 wines barrels.



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.