

Winemaker: Pierre-Henri Rougeot

Region: Bourgogne

Location: Meursault



Les Grandes Gouttes

DOMAINE ROUGEOT

Appellation: Bourgogne Côte d'Or

Farming: Organic Certified

Varietals: 100% Chardonnay

Age of the vines: 50 years

Vineyard: Les Grandes Gouttes

Soil type: Clay-limestone soils in the Southern part of Meursault, next to Puligny-Montrachet

Altitude: 230 m

Exposition: South/Southeast

Elevage: The wines matures in 1-10 wines barrels for 18 months without lees stirring.

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



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.