

Winemaker: Pierre-Henri Rougeot

Region: Bourgogne

Location: Meursault



Les Lameroses

DOMAINE ROUGEOT

Appellation: Bourgogne Côte d'Or

Farming: Organic Certified

Varietals: 100% Pinot Noir

Age of the vines: 60 years

Vineyard: Les Lameroses

Soil type: South part of Meursault, rich clay-limestone marl soils totaling 0.56 ha.

Altitude: 230 m

Exposition: South/Southeast

Elevage : 18 months of ageing in barrels (15% new).

Vinification: Handpicked with cases, sorting tables, 100% whole cluster, fermentation in tanks for 15 to 18 days, 1-2 daily pumpovers and 1-2 punchdowns total during fermentation which happens without additives, blending of free flowing and press juices, barrel filled up with fine lees, malolactic fermentation in barrel.



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.