

Winemaker: Pierre-Henri Rougeot

Region: Bourgogne **Location:** Meursault



Monthelie Les Toisières

DOMAINE ROUGEOT

Appellation: Monthelie

Farming: Organic Certified

Varietals: Chardonnay

Age of the vines: 1997

Vineyard: Lieu-dit Les Toisières
totalling 27 ares.

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: 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.

Elevage : Maturation in old 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 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.