

Winemaker: Pierre-Henri Rougeot

Region: Bourgogne

Location: Meursault



Sous la Velle

DOMAINE ROUGEOT

Appellation: Bourgogne
Meursault

Farming: Organic Certified

Varietals: 100% Chardonnay

Age of the vines: 1960's

Vineyard: Sous la Velle

Soil type: Clay-limestone totaling
2.2 ha.

Altitude: 230 m

Exposition: South/Southeast

Elevage : Aged 18 months in new
oak barrels (15%) and old oak barrels
(85%) without lees stirring.

Vinification: Hand-picked, 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.