



## Domaine Rougeot Bourgogne Passetoutgrain Les Vérchères (Sans Soufre) 2019

Pinot Noir and Gamay from Les Vercheres are harvested at the same time and co-fermented to produce this exceptionally delicious Passetoutgrain that manages to please both Burgundy snobs and Beaujolais farmers. Generally this cuvée is bottled sans soufre.



### Technical Information

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VARIETAL: 30% Gamay, 70% Pinot Noir

COUNTRY: France

TYPE: Red Wine

APPELLATION: Bourgogne Passetoutgrain

RESIDUAL SUGAR:

ALC: 13.00%

SO2 TOTAL:

PRODUCTION:

VEGAN:

UPC: 046139084160

### Viticulture

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FARMING: Organic Certified

SOIL TYPE: South part of Meursault - Clay-limestone

VINEYARD: Les Vérchères

PRUNING:

VINE AGE: Planted 1950s and 1980s

EXPOSITION: South/southeast exposure

VINEYARD SIZE: 0.2 ha

ALTITUDE: 220m

### Vinification and Elevage

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VINIFICATION: Handpicked with cases, sorting tables, 90% whole cluster, fermentation in tanks over 15 to 18 days, 1/2 daily punchdowns and 1/2 punching during fermentation which happens without yeast and sulfur, blending of free flowing and press juices, barrel filled up with fine lees, malolactic fermentation in barrel.

ELEVAGE: Elevage in 600 L barrels during 7 to 9 months.

SO2 USE: No added SO2

FINING & FILTERING:

### About Domaine Rougeot Père et Fils

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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.

