



Domaine Rougeot Bourgogne Pinot Noir Les Lameroses 2018



Technical Information

VARIETAL: Pinot Noir	COUNTRY: France
TYPE: Red Wine	APPELLATION: Bourgogne
RESIDUAL SUGAR:	ALC: 12.50%
SO2 TOTAL:	PRODUCTION:
VEGAN: Yes	UPC: 046139084177

Viticulture

FARMING: Organic Certified	SOIL TYPE: South part of Meursault, rich clay-limestone marl soils.
VINEYARD: Les Lameroses	PRUNING:
VINE AGE: 45 years	EXPOSITION: South/southeast exposure
VINEYARD SIZE: 1.5 ha	ALTITUDE: 230m

Vinification and Elevage

VINIFICATION: Handpicked with cases, sorting tables, 100% whole cluster, fermentation in tanks over 15 to 18 days, 1/2 daily punchdowns and 1/2 punching during fermentation which happens without yeast, blending of free flowing and press juices, barrel filled up with fine lees, malolactic fermentation in barrel.

ELEVAGE: 18 months of ageing in 1-5 years old barrels.

SO2 USE:

FINING & FILTERING:

About Domaine Rougeot Père et Fils

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.

