



## Domaine Rougeot Meursault Sous la Velle 2018

Sourced from a single parcel just below the village, Rougeot's Meursault Sous la Velle is a classic and nuanced bottle of Côte d'Or Chardonnay. Since Pierre-Henri returned to the domaine in 2010, the domaine has transitioned to organic farming in the vines and a natural, hands-off approach in the cellar.

Pierre-Henri keeps sulfur use to a strict minimum, added only in micro doses before bottling. Each year, a small portion of Meursault is bottled completely *sans soufre*, as indicated by the alternate, more modern stripe label.

### Technical Information

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VARIETAL: Chardonnay	COUNTRY: France
TYPE: White Wine	APPELLATION: Meursault
RESIDUAL SUGAR:	ALC: 13.00%
SO2 TOTAL:	PRODUCTION:
VEGAN:	UPC: 046139084092

### Viticulture

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FARMING: Organic Certified	SOIL TYPE: Clay-Limestone
VINEYARD: Sous la Velle	PRUNING:
VINE AGE: 1960's	EXPOSITION: South/southeast exposure
VINEYARD SIZE: 2.5 ha	ALTITUDE: 230m

### Vinification and Elevation

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VINIFICATION: Handpicked, whole cluster pneumatic direct press, cold settling over two days, alcoholic fermentation with indigenous yeasts and malolactic fermentation in barrel. Racking in steel tanks for blending and rest for a month before filtration and bottling.

ELEVAGE: Aged 18 months in new oak barrels (15%) and 1-5 wine barrels (85%) without lees stirring.

SO2 USE:

FINING & FILTERING: Filtration

### 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 wines 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.

