

# DOMAINE ROUGEOT

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- MEURSAULT -





## DOMAINE ROUGEOT

### Bourgogne Chardonnay « Clos des 6 Ouvrées »

Domaine Rougeot has a long history of making superb white wines out of the famed village of Meursault. Their "Clos des 6 Ouvrées" vineyard is located within the Domaine's walls, at the base of the hill of Meursault, and mere metres from the "Les Chevalières" climat. It is the ideal location to grow great quality Chardonnay and this Bourgogne is often called the "Petit Meursault" within the range.

This Clos (a vineyard surrounded by walls) is only producing six to eight barrels a year. The nose displays fine notes of wet stones, white peach, citrus and a delicate perfume of almond skin. On the palate, the attack is rich but driven by a tantalising acidity. Balance is achieved with a long finish. It will benefit from being decanted for 15 minutes and it can be cellared up until 2023 or beyond. It goes well with white fish, roast chicken, scallops and charcuterie.

## Comments

This special Bourgogne Chardonnay develops a rare complexity. It has the "charme" and a teasing freshness that holds together a beautiful bouquet of flavours. A must for Burgundy lovers.

## Technical Notes

The "Clos des 6 Ouvrées" is handpicked; the grapes are sorted in the vineyard. After pressing, alcoholic fermentation begins in a concrete vat. It is then pumped into French oak barrels to undergo malolactic fermentation. A small percentage of 5% new oak is used, bringing a desirable freshness. The wine matures in oak barrels for 18 months, delivering a nice textural and a lot of freshness, tension to the wine.



## DOMAINE ROUGEOT Bourgogne Chardonnay « Les Grandes Gouttes »

The “Les Grandes Gouttes” climat is located in the southern part of Meursault, next to Puligny-Montrachet. Whilst the vineyard did not qualify to be a village appellation, it makes a great regional appellation. The wine has a subtle nose of white acacia flowers, fresh almonds and a hint of zest. It’s perfect to open when it’s young, in its first one to four years.

### Comments

We call the “Les Grandes Gouttes” the super-regional wine. Located at the border of the Meursault appellation, it takes a lot from its big brother the Meursault. It is the perfect everyday wine and it has been crafted with the same methods that Marc Rougeot uses for the Meursault. By experience, this wine needs at least 15 minutes decanting before serving because it is always quiet shy at first.

### Technical information

“Les Grandes Gouttes” is handpicked; the grapes are sorted in the vineyard on the Domaine’s sorting table. After being pressed, it begins its alcoholic fermentation in a concrete vat. It is then pumped into French oak barrels to undergo malolactic fermentation. A small percentage of 5% new oak is used for this “Les Grandes Gouttes”, bringing a desirable freshness. The wine matures in oak barrels for 18 months, delivering a nice textural and round body to the wine.



## DOMAINE ROUGEOT Monthélie « Les Toisières »

“Les Toisières” climat is located right over the road from Meursault and “La Taupine” 1er Cru Red of Monthélie. It is an ideal location and the vineyard is south facing, facilitating great ripeness. On the nose, it develops some complex flavours of melon, apple and fresh young hazelnuts. It is at its peak two to three years from the vintage, however, it can be cellared for eight to ten years. Don’t hesitate to open the bottle now and decant it for 35 minutes before serving.

### Comments

A cousin of Meursault as we say it. “Les Toisières” is an amazing value and delivers complexity, roundness and fresh, clean finish.

### Technical information

The grapes are harvested by hand and sorted in the vineyard. When the grapes arrive at the winery, they are gently brought to the press. After a long and gentle press cycle, the must is pumped into a concrete tank to settle the sediment. Then, it goes directly to the barrels to undergo its alcoholic fermentation. “Les Toisières” is vinified like a Meursault, with a long maturation in oak barrels for 18 months. However, there are no new oak barrels used, so that the wine can express its terroir as much as possible.



## DOMAINE ROUGEOT Saint-Romain “La Combe Bazin”

Domaine Rougeot of Meursault has a long history of producing exquisite white burgundy. Marc Rougeot, the owner and winemaker has a fine talent for producing generous, elegant and balanced Chardonnays. The vineyard of this Saint-Romain is located on a steep slope and planted with old vines, approximately 85 years old. Even though Saint-Romain doesn't have any vineyards classified as 1er Cru yet, the motion is underway and this vineyard is set to qualify. This wine is opening on refined white floral aromas, with some ripe peach, hazelnut and buttery hints. The palate is driven by natural minerality, a fresh acidity and some beautiful flavours of white flower, nuts and butter. It is great to drink now but will benefit from two to three years cellaring.

### Comments

This Saint-Romain “La Combe Bazin” is a very refined Chardonnay due to the cool climate of this village located at 450 meters above sea level. In the meantime, because of the old vines and the great sun exposure of the vineyard, the wine has a great complexity.

### Technical Notes

The grapes are harvested by hand and sorted in the vineyard. When the grapes arrive at the winery, they are gently brought to the press. After a long and gentle press cycle, after a cold sedimentation the must is pumped into barrels to undergo its alcoholic fermentation. “La Combe Bazin” is vinified like a Meursault, with a long maturation in oak barrels for 18 months. However, there are 15% new oak barrels, so that the wine can express its terroir as much as possible.



## DOMAINE ROUGEOT Meursault « Monatine »

The “Monatine” climat is located at the foot of the Meursault hill, just a few meters south from the “Sous la Velle” climat and opposite the Chateau de Meursault. In that part of Meursault, we find much richer soils and less limestone. These grapes usually ripen later than the grapes from the vineyards located on the slope of the Meursault hill. The “Monatine” shows great generosity at first, always opening up quickly and delivering plenty of white flowers, fresh white peach and almond flavours in its youth. It goes well with poultry served with creamy sauce, foie gras, cured meat and a great range of seafood such as barramundi, lobster and crabs. Cellar it for three to five years to get it at its peak. If not, decant it for 30 minutes prior to serving.

### Comments

“Monatine” represents the generosity that Meursault is well known for. This wine delivers quickly in its youth the best of its terroir. Complex, round and tasty, it will be the perfect wine for every dinner occasion.

### Technical Notes

The “Monatine” is harvested and sorted by hand in the vineyard. The grapes are then sorted a second time at the winery. The grapes are pressed gently with a pneumatic press for hours to be sure not to extract any vegetal flavours. The wine undergoes its alcoholic fermentation in a concrete vat and is then pumped into oak barrels. They use 5% new oak barrels to add extra body and richness to the wine. In order to complete its maturation, the wine spends eleven to eighteen months in oak barrels and is then bottled.



## DOMAINE ROUGEOT Meursault « Sous la Velle »

The “Sous la Velle” climat is located at the foot of the Meursault hill, opposite the Chateau de Meursault. It means “Under the village”. In that part of Meursault, we find much richer soils and less limestone. These grapes usually ripen later than the grapes from the vineyards located on the slope of the Meursault hill. The “Sous la Velle” shows great generosity at first, always opening up quickly and delivering plenty of white flowers, fresh white peach and almond flavours in its youth. It goes well with poultry served with creamy sauce, foie gras, cured meat and a great range of seafood such as barramundi, lobster and crabs. Cellar it for three to five years to get it at its peak. If not, decant it for 30 minutes prior to serving.

### Comments

“Sous la Velle” represents the generosity that Meursault is well known for. This wine delivers quickly in its youth the best of its terroir. Complex, round and tasty, it will be the perfect wine for every dinner occasion.

### Technical information

The “Sous la Velle” is harvested and sorted by hand in the vineyard. The grapes are then sorted a second time at the winery. They are pressed gently with a pneumatic press for hours. The wine undergoes its alcoholic fermentation in a vat and is then pumped into oak barrels. They use 15% new oak barrels to add extra body and richness to the wine. In order to complete its maturation, the wine spends 18 months in oak barrels without batonnage and is then bottled.



## DOMAINE ROUGEOT Meursault 1<sup>er</sup> Cru Les Charmes

This wine is one of the most incredible *Premier Cru* in Meursault. “Les Charmes” has a profound gold colour and a very complex taste of almond, pear, and fresh apricot. “Les Charmes” is ample, full bodied and rich with a very long finish. Meursault “Les Charmes” is known to be Meursault’s most elegant wine. You can cellar it for up to 10 to 15 years but it will be at its peak in five years time. If you do open it before, decant it for one hour before serving.

### Comments

For me, “Les Charmes”, meaning the charming in English has always been my favourite. This wine is capable to provide you emotion only by smelling it! The nose is very powerful; the attack in your palate is round, with a great weight and the acidity kicks off quickly to clean your palate and leave you a complex bouquet of flavours.

### Technical information

Marc Rougeot says “the higher the appellations rank, the less work you have to do at the winery”. He is right. “Les Charmes” climat grows on limestone and marl soil with ideal exposure to the morning sun (south, South-East). The vineyard is very well tendered and delivers beautiful grapes, caviar like in size, even in challenging weather conditions. “Les Charmes” is harvested by hand. The grapes are collected in small boxes for minimum handling and to avoid leaking juice that could oxidize and spoil the wine. The wine must undergo alcoholic fermentation and malolactic fermentation in oak barrels, 20% being new. After eighteen months of maturation without battonage, the wine is bottled.





## DOMAINE ROUGEOT Bourgogne Pinot Noir « Les Lameroses »

The “Les Lameroses” climat is located in the south part of Meursault. The plot is 1.5 hectares of vineyard on rich marl soils. The wines embody great balance, with a subtle nose of earthiness and a very expressive cherry. This wine is light bodied and will be great when it’s young or cellared for two to three years. It opens up quickly on the nose and it does not need to be decanted.

### Comments

“Les Lameroses” is a great value wine here to tease you with what Burgundy is about when it comes to Pinot Noir. There is great earthiness and fruit balance. It is perfect to match with a charcuterie board or a chicken roast with butter sauce.

### Technical Information

The “Les Lameroses” is looked after with a lot of care. Even though it is a regional appellation, at Domaine Rougeot, they use the same process and attention as they use for their 1er Cru wines. The vineyard is farmed using organic farming methods - absolutely no chemicals and a minimum use of tractors to avoid compacting soil. After a careful harvesting of the vineyard, the grapes are sorted on 2 sorting tables then go directly to the vat with 90% of whole bunches. This has a very positive impact on the taste, bringing a lot of elegance. During the alcoholic fermentation, there is 1 or 2 cap punching. They used pump over 1 time a day during the three weeks. 12 months of ageing in barrels, no new oak.



## DOMAINE ROUGEOT Pommard “Clos des Roses”

This plot of Pommard, named “Rue au Porc”, is facing South-East, and is next to the river which crosses Pommard. This vineyard of 1 hectare is a “clos” surrounded by walls. In this part of the village one can find ancient alluvial soils. From these rather young vines come some chewy tannins and it delivers a powerful bouquet on the nose. In its youth, decant the wine at least an hour before serving. You can cellar it for up to 10 years and it will be at its peak in five to six years.

### Comments

That plot of Pommard village makes incredible wines, ready to age and bring you all the magic of one of the most famous village of Burgundy. Historically, every Burgundy wines were compared to the ones from Pommard, being a very influent village. Today, it has not changed. The wines are deep in colour and of a good structure.

### Technical information

This specific plot of Pommard can be sensitive to rot because of its proximity to the Pommard river. To avoid any risk, the team at Domaine Rougeot keep a very close eye on the winery sorting table, to make sure there are no rotten grapes. The grapes go directly to the vat with 90 % whole grappe, there is 1 or 2 cap punching during the vinification, and a rather long vatting period of three weeks for soft extraction occurs. During this period, the wine is pumped over the cap to get a stronger colour and to extract the nice flavours that the berries offers. Then the wine is pumped into oak barrels, 25% new oak barrels, for its maturation of 18 months before bottling.



## DOMAINE ROUGEOT Volnay 1er Cru « Les Santenots »

“Les Santenots” climat is located in the northern part of Meursault facing South-East, next to Volnay in the lower part of the village. This climat is classified as a Volnay 1er Cru for red and as a Meursault 1er Cru for white. This wine is a beautiful 1er Cru, very feminine in style, with plenty of silky tannins. The mouth fill is complex, with some earthy flavours and a long finish. It will take three to four years to be at its peak. However, if you decant it for an hour before serving, it will help the wine open up. The aging potential is long, around 10 to 12 years. It goes well with a very large array of cheeses made with cow’s milk, steak, pasta, stronger styles of cured meat and game.

### Comments

Among the 1er Cru wines of Volnay, “The Santenots” is well respected because the wine brings emotion and complexity. Elegance and power are the perfect words that could define this wine.

### Technical information

The Volnay 1er Cru “Les Santenots” is harvested by hand and the grapes are sorted in the vineyard on the vine. When the grapes arrive at the winery they all go on the sorting table to refine the sorting. The grapes are then brought gently into the stainless steel vat with 90% of whole grappe for alcoholic fermentation. There is 1 or 2 cap punching during the vatting period and the extraction of the tannins, colours and flavours happens within the three weeks of the vatting period and some pumping overs. After the wine is pumped into oak barrels (35% new oak barrels used), the wine undergoes an 18 month maturation before bottling.

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