

DOMAINE PIERRE-HENRI ROUGEOT Bourgogne PTG 'Mon Plaisir' Rouge 2021

01

Provenance:

Meursault, Burgundy

02

Grape Variety:

Pinot Noir & Gamay

03

Pairing

Roast White Meats, Meaty Fish, Root Veggies, Fresh Seafood, White Sauce, Crunchy Greens 04

Serving:

Temperature: 14°C





Vineyard Cultivation:

Pierre-Henri Rougeot is a young vigneron with generations of family roots in the town of Meursault. He grew up learning farming and the craft of winemaking with his father, and by studying in Beaune. In 2017, he decided to add one more activity, a small negoce where he could make wines his way. The fruit comes from his family Estate, vineyards which are farmed organically. These grapes come from Les Vercherres in Meursault.



Vinification:

Direct Press, settling of the juice in stainless steel, fermentation in 3 years old 450L barrel, 8 months of aging, no batonnage or racking. 15ppm of SO2 added, Total of 550 btls made.







Tasting Notes:

Quite a forward graphite minerality to this wine. Fine width with silky texture -100% whole bunch as all the reds here. Wide and long finishing too. Very tasty! Bill Nanson, Burgundy Report.



Soil Type:

Limestone and clay



Method:

Organic

