



Burgundy, France



Domaine Pontinet Ampeau Meursault Les Rougets 2018

SKU 477103 | 6x750 ml | Spec | \$99.99 Wholesale

Wine Profile

A fantastic Meursault with the power and minerality of a Corton-Charlemagne. A terroir wine with a huge extract, fruit, blossom, oak and a pronounced touch of flint. From Domaine Potinet-Ampeau, which has been making beautiful wines in Burgundy for 5 generations.

Winery Story

Vincent Durrieu is the fifth generation of this family to work the domain, continuing with very traditional Burgundian methods. Domaine Potinet-Ampeau is one of very few to make wine meant to be laid down and to hold vintages in their own cellars to allow them to age correctly before release. The Domaine Potinet-Ampeau is situated in the village of Monthelie in the southern part of the Cote de Beaune, near to Meursault, Volnay and Auxey-Duresses. The domain works 21.5 acres and produces as much red as white in appellations in the villages of Puligny-Montrachet, Meursault, Auxey-Duresses, Volnay, Pommard and Monthelie. The vines are on average 30 years old, and the vineyards are plowed (without herbicides) and treated reasonably with natural compounds. They use an older style mechanical press (like their neighbour, Coche Dury) to extract the most from their grapes. Their wines are aged in Allier barrels though only a maximum of 30% are new. This enables the terroir and the variety's character to shine through without being overly dominated by oak. Their resulting wines are fresh, clean and balanced, and a delight to drink.

Meursault Appellation

Meursault is the first great white wine area that one stumbles upon on leaving Beaune. Unlike other white dominated appellations in Burgundy, Meursault has no grand cru vineyards. It nonetheless has significant flair and power which make up for this deficiency. Indeed, if tasted blind some of these wines could even surpass other Burgundian grand crus. They are no fainting daisies. This may partially be due to Meursault's lower water table which enables the roots to delve deep in the soil picking up many trace minerals and which further stresses the vines. In addition, the cellars are more profound and cooler, enabling long fermentations, which increase complexity and longevity.

The name "les Rougeots" is derived an ancient diease known as "rougeot parasitaire" (black rot) that turned the vine leaves red or 'rouge'. This is undoubtedly the origin of this vineyard's name as the leaves here have a tendency to turn red... The subsoil is mainly composed of clay and limestone.

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