



PIERRE-HENRI ROUGEOT

Meursault · Burgundy · France

Pierre-Henri Rougeot is a young vigneron whose family has been rooted in the village of Meursault for generations. He grew up working in the vineyards alongside his father, learning both the craft of farming and winemaking, while also studying viticulture and enology in Beaune.

For much of his early professional life, Pierre-Henri sold sought-after barrels of wine. In 2017, he decided to begin a small micro-négoce project, allowing him to craft wines exactly as he envisioned them.

The fruit comes from his family's biodynamically farmed estate as well as from trusted friends farming in the Côte d'Or who follow the same sustainable practices. Production is extremely small, ranging from one barrel to a maximum of five barrels per cuvée, with total production not exceeding 10,000 bottles.



FACTS

Creation

1917

Location

Meursault, Burgundy

Vineyards

Micro-négoce sourcing across Côte d'Or

Production

Maximum 10,000 bottles

Grapes

Chardonnay • Pinot Noir

Farming

Organic • Biodynamic

Harvest

Manual

Winemaking

White

Direct press, barrel fermentation, 20 months on lees, no bâtonnage

Red

Whole-cluster maceration,
18 months in barrel