

## Domaine Emmanuel Rouget

Flagey- Rouget, Echézeaux

'Nature gives the best of itself,' says celebrated vigneron Henri Mayer. 'The wine-maker must be modest--better still, humble--in the face of so much good fortune concentrated in such a small place.' Mayer's nephew Emmanuel Rouget takes these words to heart each day as he tends his parcels. Although Mayer himself retired officially in 1996, his capable nephew carries on his methods and ideology.

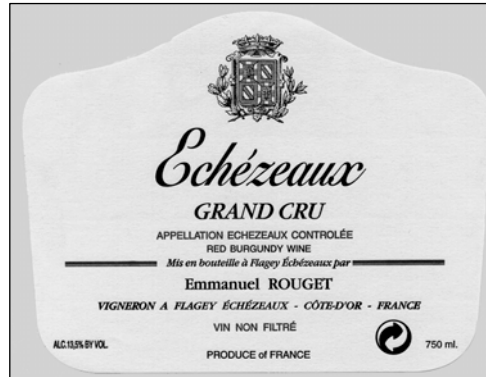
### Humble Beginnings

Rouget came under Mayer's tutelage in 1977 when his uncle hired him to help with his estate. Although he was a tractor mechanic at the time, Rouget had a deep love for viticulture and quickly excelled. By the mid 1980's Rouget had taken over much of the winemaking. He also acquired grapes for his own label, Domaine Emmanuel Rouget, *en metayage*. In this traditional system, the winemaker and the landowner evenly divide the vintage. Henri's brothers Lucien and Georges also gave Rouget vines under this same type of contract. Critics quickly began singing Emmanuel Rouget's praises, calling him "no young iconoclast, but a masterfully trained traditionalist and worthy successor to his mentor."\*

### A Passion for the Details

Under the watchful eye of his now retired uncle, Rouget continues to produce wine of the highest quality. Believing that the best fruit produces the

best wines, Rouget uses no pesticides, hand plows the vines to force their roots deep into the soil, and prunes rigorously. By severely limiting the amount of fruit permitted to grow on each vine Rouget believes he can intensify their flavor and aroma. Maximum efforts are also made to assure the fruit is picked at optimum ripeness.



### No Rush at the Winery

Before active fermentation the grapes endure cold-soak maceration for 4 to 5 days to extract flavors and color. Fermentation then begins using only indigenous yeasts. Rouget prefers large open cement vats for the

maceration and fermentation to avoid any off-putting flavors from wood. For ageing however, only 100% new oak barrels are used. After about 18 months in the barrel the wines are then gently hand bottled.

### The Best of a 'New Generation'

With only 7.5 acres of very low yielding vines, the wines of Emmanuel Rouget are made in tiny quantities. But, in the words of Robert Parker jr., wines of such heady perfume and rich flavors as these are worth seeking out. "This estate's wines combine power with elegance and depth with suppleness and are some of the classiest to be found in Burgundy. Rouget is certainly one of the finest winemakers of the new generation that has provided Burgundy its renaissance."

\*Remington Norman, The Great Estates of Burgundy