

GEORGES MUGNERET- GIBOURG

Vosne-Romanée

www.mugneret-gibourg.com



Georges Mugneret's daughters Marie-Christine & Marie-Andrée



Vintner Select

6215 Hi-Tek Court
Mason, OH 45040
800-597-1491
fax 513-229-3633

www.vintnersselect.com

France

BURGUNDY
Côte de Nuits

OVERVIEW

The sun has a new home in the wines of this extraordinary domaine giving these magnificent Pinot Noirs the sort of luminous hue that would make a ruby jealous. Georges Mugneret assumed the reins of his 13.3-acre patrimony in the late 1950s, shortly after beginning his career as an ophthalmologist. Over the ensuing thirty years, between tending eyes and vines, he added 7.3 acres of some choice 1^{er} & grand cru vineyards (which are eponymously labeled) before his death in 1988, when his wife Jacqueline and daughters Marie-Christine & Marie-Andrée took over. The transparency of this domaine's wines reveals the nuances and idiosyncrasies of their individual terroirs more than perhaps any other in Burgundy, and though this was hardly the goal, it has been one of the main reasons that Mugneret-Gibourg has become one of the superstars of Burgundy. The Mugneret's wines also still represent real value from Burgundy, even at the top end, as they are generally among the top of their peer group in quality, but they are always more modestly priced.

Varieties: Pinot Noir

Total Acreage:
20.65 acres

Average Production:
around 2,000 cases

VINEYARD/CELLAR PRACTICES

- Vines farmed organically via *lutte raisonnée* (meaning they employ vineyard treatments only when necessary, generally far less frequently than traditional organic growers)
- Yields principally limited by *ébourgeonnage* (springtime removal of shoots & buds), but occasionally also through green harvest when dictated by the vintage.
- Ambient fermentations; malos in barrel (up to 65% new in GCs, 35% in 1^{ers}, 20% in *villages*).

WINES

Mugneret-Gibourg Bourgogne

An unusually excellent & complex Bourgogne (from 2-acres of naturally low-yielding old vines that were once classified as Vosne *villages*) that's worth cellaring to allow its structure to relax.

Georges Mugneret Chambolle-Musigny 1^{er} Cru Les Feusselottes

A classic, even archetypal expression of Chambolle-Musigny with a perfumed airiness & delicately silken texture that benefits from—even in less-than-ideal vintages—at least 5 years of cellar time, as the spice-tones expand and its gossamer character soars.

Georges Mugneret Gevrey-Chambertin 1^{er} Cru

The Mugnerets replanted half of their Ruchottes parcel in 2000 & have declassified the young vines to this cuvée. While it lacks the depth & power of the Ruchottes, it is still a prodigious wine that is deliciously beguiling, and is now well more engaging than most *villages* wines.

Mugneret-Gibourg Vosne-Romanée

An *assemblage* of parcels in 5 contiguous *climats*, this is a benchmark Vosne-Romanée with a precocious, intoxicating fruitiness that is exquisitely evocative. It is buttressed by a serious streak that rewards up to 10 years of cellaring in better vintages.

Georges Mugneret Nuits-St.-Georges 1^{er} Cru Les Chaignots

An ethereally captivating & meaty Nuits, this wine crosses provincial with elegance (not unlike a tweed jacket): shining red fruit aromas with a *sauvage* quality, and clean, pure whole-tone fruit flavors underlain by an earthy though still fine-grained tannic basis.

Mugneret-Gibourg Échézeaux

A superb wine from this controversial Grand Cru from two *climats* (Rouges du Bas & Quartier de Nuits), with an open-knit grandeur of classically concentrated and generous dark berry fruits that still generally needs a decade of evolution even in second-rate vintages.

Georges Mugneret Ruchottes-Chambertin

A long-tone wine with candid minerality and a rich texture that has a more supple character than is typical of Ruchottes. It is still quite powerful, and so has an engrossing interplay of tension and ebullience which builds through concentrated fruit to a pronounced, lingering finish.

Georges Mugneret Clos Vougeot

From vines in the prime Montiotte-Haute *climat* of the Clos, this is the most muscular of the Mugneret's wines, combining a wild edginess with a complete drama of fruit and spice. It is appealing though a bit aloof in its youth (when its component charms are *anything but* aloof), but it emerges as a butterfly from a decade (and more) of bottle maturity.