



DOMAINE MUGNERET-GIBOURG

Ruchottes-Chambertin Grand Cru

There are few estates that capture the seductive power of Burgundian Pinot Noir as faithfully as does Domaine Mugneret-Gibourg in Vosne. The Mugneret sisters, Marie-Christine and Marie-Andrée, are some of the leading winemaking talents in all of Burgundy. Their very small production is highly sought-after (and often in vain) by the world's connoisseurs, simply because Mugneret Burgundy offers such a subtle yet potent impression of Burgundy's most hallowed terroirs. We first started working with the Mugnerets decades ago when their father was at the helm; today, it is always a joy to visit these hard-working, ever generous sisters and taste the products of their tireless labors. Mugneret Burgundy is Burgundian to its core, a pleasure to drink and a treasure to cellar.

WINERY: Domaine Georges Mugneret-Gibourg

WINEMAKERS: Marie-Christine Teillaud-Mugneret and Marie-Andrée Nauleau-Mugneret

ESTABLISHED: 1933

REGION: FRANCE • Burgundy • Côte de Nuits • Vosne-Romanée

APPELLATION: Ruchottes-Chambertin AOC

BLEND: 100% Pinot Noir

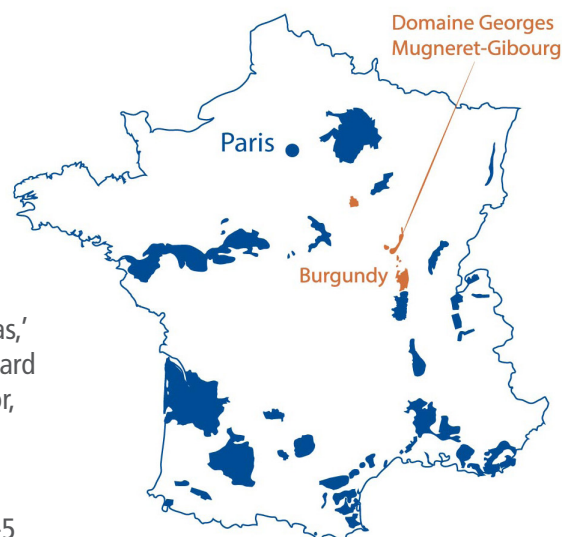
VINEYARDS: Estate vines were purchased in 1977 in the 'Ruchottes du Bas,' or lower portion of the grand cru, bordering Mazis-Chambertin. The vineyard is situated in the mouth of the "combe" or valley of Lavaux. Soils are poor, very stony with lots of scree (rock fragments).

AGE OF VINES: 50 to 60 years

WINEMAKING: Hand-harvested. Destemmed, then cold macerated for 4-5 days. Fermented on indigenous yeasts in tank. Aged in French oak barrels (70% new) for 18 months. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of red berries, underbrush, baking spices, pepper. Silky and generous, with impressive richness at its core

PAIRING SUGGESTIONS: Duck breast with dried fruit; wild mushroom tart; grilled steak with potatoes



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