

DOMAINE MUGNERET-GIBOURG Bourgogne Rouge

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: Bourgogne AOC

BLEND: 100% Pinot Noir

VINEYARDS: Estate vines are located in 'Les Lutenières,' a parcel (owned by the family since 1931) to the southeast of the village of Vosne-Romanée. This plot was rated *villages* until 1936. Soils are deep, alluvial, rich in loam.

AGE OF VINES: 30 years, on average

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

TASTING IMPRESSIONS: Aromas of red berries, light spice, red plums. Fresh, agreeable, fruity. Silky and long.

PAIRING SUGGESTIONS: Charcuterie; moderately aged French cheese;

grilled chicken with herbs

