

DOMAINE MUGNERET-GIBOURG Echezeaux 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: Echezeaux AOC BLEND: 100% Pinot Noir

VINEYARDS: Estate vines are located in two separate parcels, 'Les Rouges du Bas,' on the slope, and 'Les Quartiers de Nuits,' bordering Clos Vougeot downslope. Soils are deep, loamy, with many white stones.

AGE OF VINES: 40 to 70 years

WINEMAKING: Hand-harvested. Destemmed, then cold macerated for 4-5 days. Fermented on indigenous yeasts in tank. Aged in French oak barrels (60% new) for 18 months. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of red and black berries, underbrush, licorice, cinnamon. Earthy and profound; wonderful texture

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

grilled steak with potatoes

