

DOMAINE MUGNERET-GIBOURG

Nuits-Saint-Georges 1er Cru 'Les Chaignots'

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: Nuits-Saint-Georges AOC

BLEND: 100% Pinot Noir

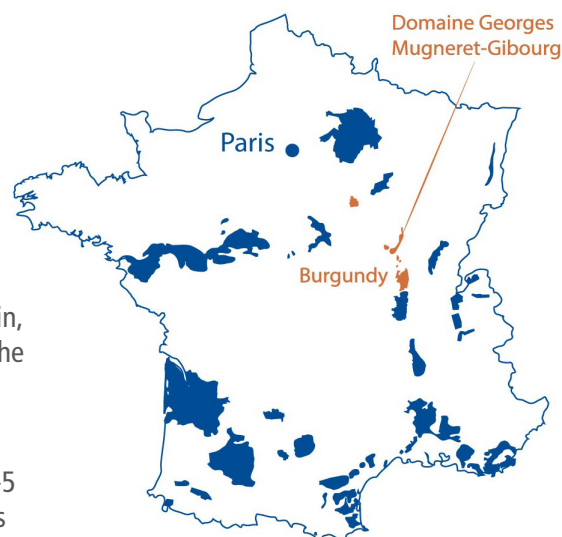
VINEYARDS: On the Vosne side of the village, 'Les Chaignots' faces east and sits on a steep, stony grade. Soils are mostly brown limestone and thin, with the "mother rock" close to the surface. The parcel was acquired by the estate in 1971.

AGE OF VINES: 40 years, on average

WINEMAKING: Hand-harvested. Destemmed, then cold macerated for 4-5 days. Fermented on indigenous yeasts in tank. Aged in French oak barrels (50% new) for 18 months. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of red and black berries, underbrush, purple flowers. Medium-bodied, textured, refined. A Vosne-like expression of Nuits, with fine-grained tannins and a long finish.

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



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