

## **DOMAINE MUGNERET-GIBOURG Clos Vougeot 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:** Clos Vougeot AOC

**BLEND:** 100% Pinot Noir

**VINEYARDS:** Estate vines were purchased in 1953; this was the first parcel of vines Georges Mugneret bought when starting his estate. Vines are located in lieu-dit 'Montiottes Hautes,' in the northeast corner, near the chateau. Soils are stony, with very little clay; vines here dig deep into the mother rock of limestone.

**AGE OF VINES:** 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 unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of red berries, underbrush, baking spices, pepper. Silky and rich; layered and refined

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

