



DOMAINE MUGNERET-GIBOURG

Vosne-Romanée

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: Vosne-Romanée AOC

BLEND: 100% Pinot Noir

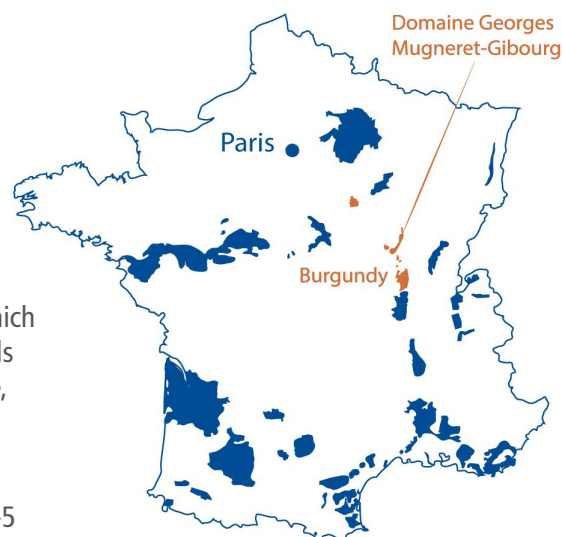
VINEYARDS: A selection of fruit from five separate parcels in Vosne: 'Les Chalandins,' 'Le Pré de la Folie,' 'Les Champs Goudin,' 'La Colombière' (which backs on to the family domaine) and 'Les Croix Blanches.' All these parcels have been in the family since the late 1930s. Soils mix clay and limestone, classic Vosne terroir.

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 French oak barrels (20% new) for 18 months. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of dark berries, light spice, cherries, wild strawberries, underbrush. Silky; profound. Wonderfully aromatic.

PAIRING SUGGESTIONS: Grilled steak with new potatoes; mushroom tart with fresh herbs



NORTH BERKELEY IMPORTS

1601 Martin Luther King Jr. Blvd. Berkeley, CA 94709 northberkeleyimports.com