



DOMAINE MUGNERET-GIBOURG

Vosne-Romanée 'La Colombière'

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

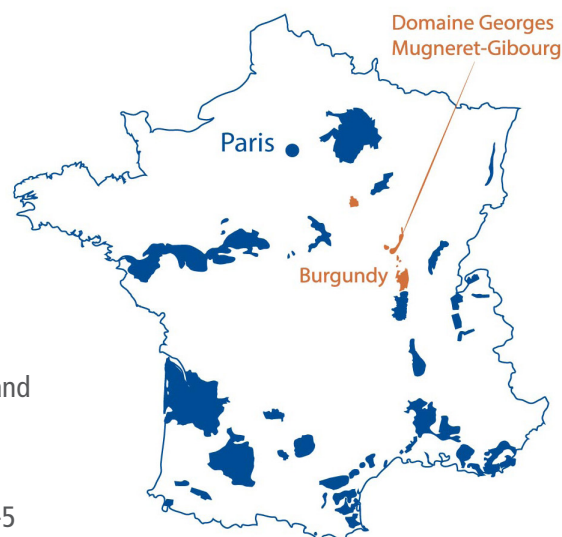
VINEYARDS: A selection of fruit from vineyard 'La Colombière' (which backs on to the family domaine), having been recently returned entirely to the family's care as of the 2017 vintage after a decades-long metayage agreement. Under family ownership since the late 1930s. Soils mix clay and limestone, 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



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