



Bourgogne Hautes Côtes de Nuits 'La Croix' 2014

Côte de Nuits, Burgundy, France



PRODUCER

Alexandre and his wife Justine are ninth-generation custodians of Domaine Mongeard-Mugneret, with Alexandre having taken over the winemaking in recent years. The domaine is located in Vosne-Romanée in the heart of the Côte de Nuits. Alexandre personally picks his own oak from Nièvre and the Tronçais forest in Allier. The oak is cured at the domaine for 18-24 months and a local cooper assembles the barrels for them.

VINEYARDS

When it comes to his vineyards, Vincent takes an intelligent and pragmatic view: "I adopt many of the practices of organics and biodynamics," he says. "But all of our vineyards are different and require different approaches, so the use of one philosophy would not give the quality we're looking for." Because of this, and because of the distance between his vineyards, the harvest lasts for over a month. He destems for all his wines (except for the Richebourg) and discards about 8-10% of the grapes on his sorting table. The 50 year old vines are Guyot pruned. In the spring severe debudding takes place to regulate the crop. A green harvest is carried out in the summer to increase the chances of high quality and maturity.

VINTAGE

Never has the phrase 'all's well that ends well' rung so true as in the case of the 2014 Burgundy vintage. Devastating hailstorms in June were followed by a cold and rainy August, where temperatures struggled to reach 20°C. These conditions meant that the threat of rot, under-ripe grapes and another low-yielding vintage hung over the growers. Just as all hope was fading, September was bathed in sunshine and rescued the 2014 vintage from the brink of disaster.

VINIFICATION

The grapes were de-stemmed and underwent a cold maceration for four to five days. Fermentation took place in stainless steel tanks at 30°C for 12-15 days. A gentle pressing of the grapes was made to extract a good level of tannins. The free run juice and the press juice were unified in stainless steel tanks before being run off by gravity into third use French oak. The wine underwent malolactic fermentation and was then aged for a period of 18-22 months before being bottled without filtering.

TASTING NOTES

'La Croix' has notable purity which is expressed in its freshness and intense flavours of raspberries and blackcurrants. Youthful, its acidity is well balanced with subtle, velvety tannins, finishing with a touch of vanilla.

Grape Varieties	100% Pinot Noir
Winemaker	Vincent Mongeard
Closure	Natural Cork
ABV	12.5%
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan