

Domaine Mongeard-Mugneret,
Bourgogne Hautes Côtes de Nuits 'La Croix' 2022
Hautes Côtes de Nuits, Burgundy, France



Grape Varieties	100% Pinot Noir
Winemaker	Vincent Mongeard
Closure	Natural Cork
ABV	12.5%
Residual Sugar	1.2g/L
Acidity	5.5g/L
Wine pH	3.5
Bottle Sizes	75cl

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

The climate of the Hautes-Côtes is harsher than that of the Côte; the air circulates more freely through the valleys and over the hills, and winter temperatures sometimes fall as low as -15°C. The 'La Croix' site is planted to have good sun exposure to compensate for the effects of the higher altitude. The soils are calcareous and the vines are an average age of 30 years old.

VINTAGE

Following the challenges of 2021, the 2022 vintage in Burgundy was characterised by abundance and excellence. Despite heatwaves and the largest drought in Burgundy since 1976, 2022 emerged as a generous vintage, with excellent quality and yields far exceeding the three previous years. The growing season began with a cold winter, which delayed budburst and ensured most vineyards escaped April frosts unscathed. Optimal spring conditions followed and the vines grew quickly, with flowering taking place in mid-May. The summer was hot and dry, yet rain showers at the end of June replenished water reserves and allowed vines to thrive. Harvest began at the end of August and lasted until mid-September and the quality of the fruit harvested was excellent, with vibrant aromatics and balancing acidity.

VINIFICATION

The grapes were carefully selected and cleaned prior to destemming. This was followed by a light maceration at around 10°C for 48 hours. Fermentation was allowed to start naturally and was carefully monitored. A traditional punch down was carried out once per day. Once fermentation was complete, the wine was left to mature in French oak barrels of which 30-50% was new, for 14-16 months. The wine was then bottled without any further fining or filtration.

TASTING NOTES

'La Croix' has notable purity which is expressed in its intense aromas of wild raspberry, hibiscus and blackcurrant leaf. Youthful and fruit-forward, its freshness is well balanced with subtle, velvety tannins.