

Domaine Mongeard-Mugneret,
Nuits-Saint-Georges `Les Plateaux` 2022
Nuits-Saint-Georges, Burgundy, France



Grape Varieties	100% Pinot Noir
Winemaker	Vincent Mongeard
Closure	Natural Cork
ABV	14%
Residual Sugar	1.4g/L
Acidity	5.4g/L
Wine pH	3.38
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 Nuits-Saint-Georges vineyards consist predominantly of hollows and rising ground, but there are some plots - as is the case with the aptly named 'Les Plateaux' - which are flat. The soils are a mixture of sedimentary layers dating back to the middle of the Jurassic period. Oligocene marls lie to the north of Nuits with clayey loams covering much of the area. These are combined with red loams on beds of flint as well as alluvial soils from the valley of the Meuzin, a small river which divides the Nuits vineyards to the north and south. The altitude of the vineyards does not exceed 280 metres and the average age of the vines is 50 years old. Harvesting is done exclusively by hand.

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 hand sorted and destemmed before they underwent a 48-hour pre-fermentation maceration at 10°C to extract colour and flavour. The must then underwent fermentation on the skins for three to four weeks, with one punch down performed daily, in order to preserve the freshness of the fruit. The wine was aged in 30-50% new French oak barrels for 14-16 months before it was bottled without filtering.

TASTING NOTES

Full and firm, with a deep intense colour and rich and complex aromas of cherries, blackcurrants and truffles. Earthy on the palate, with hints of spice. Very firm structure and an excellent balance between tannins, the rounded mouthfeel and a clean fresh acidity.