

Domaine Mongeard-Mugneret,
Savigny-lès-Beaune 2022
Savigny-lès-Beaune, Burgundy, France



Grape Varieties	100% Pinot Noir
Winemaker	Vincent Mongeard
Closure	Natural Cork
ABV	13%
Residual Sugar	1g/L
Acidity	5.4g/L
Wine pH	3.8
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

Vincent takes an intelligent and pragmatic view of his vineyards: "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 us the quality we're looking for." The sandy, gravelly soils of Savigny-lès-Beaune are ideally suited to growing vines and are also comparatively deep. The 50-year-old vines are Guyot pruned and planted at an altitude of 245 metres. Severe debudding in spring and a green harvest in the summer helps to regulate the crop and increases high quality and maturity.

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 destemmed and underwent a cold maceration for 48 hours to extract colour, aroma and tannin. Fermentation took place using indigenous yeasts, with a punch down performed daily. The wine was then transferred to French oak barrels, 30-50% of which were new. The wine underwent malolactic fermentation and was then further aged for a period of 14-16 months, before being bottled without filtering.

TASTING NOTES

This wine has an intense deep ruby colour. The nose is elegant and powerful with notes of morello cherries, blackcurrant, raspberries, wild strawberries, and forest floor. On the palate, this wine is subtle with discreet tannins and a light structure.