

Domaine Mongeard-Mugneret,
Vosne-Romanée 1er Cru `En Orveaux` 2022
Vosne-Romanée, Burgundy, France



Grape Varieties	100% Pinot Noir
Winemaker	Vincent Mongeard
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1.2g/L
Acidity	4.6g/L
Wine pH	3.71
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

Measuring 1.8 hectares, Premier Cru `Les Orveaux` is the most northerly Premier Cru in Vosne-Romanée, bordering Chambolle-Musigny to the north, and Echezeaux to the east. Domaine Mongeard-Mugneret have just over one hectare of Pinot Noir vines here, which are between 30 and 57 years old. They are Guyot pruned and planted on a shallow layer of alluvial soil on top of limestone. The vineyard is 285 metres above sea level and north-east facing, which puts the vines in shade for a portion of the day and means that often this site is the last to be harvested. In the spring, debudding takes place to regulate the crop and green harvest is carried out in the summer to increase the chances of high quality and maturity. This cool mesoclimate produces wines of superb tension and delicate aromatics, for which this Premier Cru is known.

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 hand sorted at the winery to ensure that only the best fruit was used. After crushing, the grapes underwent a cold maceration for 48 hours to extract colour, aroma and tannin. Fermentation took place in stainless-steel tanks at 30°C for 12-15 days. Following fermentation, the wines were gently pressed and the free run juice and the press juice were blended in stainless-steel tanks before transferred by gravity into French oak barrels, 30-50% of which were new. Following malolactic fermentation the wine remained in barrel for 14-16 months before bottling.

TASTING NOTES

Vosne-Romanée 1er Cru `Les Orveaux` is deep ruby red in colour, with a perfumed bouquet of crunchy red fruits, blackcurrant and raspberry. It is rich and full-bodied, yet poised, with excellent structure, silky tannins and bright acidity.