

Domaine Mongeard-Mugneret,  
**Savigny-lès-Beaune 1er Cru `Les Narbantons` 2022**  
Savigny-lès-Beaune, 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

The grapes for this wine come from the Narbantons plot on the slope of Mont Battois. Planted at 250 metres above sea level, the soils are limestone with sandy marls. The vines are 60 years old on average, Guyot pruned and planted with a north-eastern exposure. In the spring, severe debudding takes place and a green harvest is carried out in the summer to lower yields and increase grape flavour concentration and quality. Harvest is always carried out 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 destemmed and underwent a cold maceration at 10°C for 48 hours. Fermentation took place in stainless-steel tanks at 30°C for approximately 12 days, with a punch down performed daily. After gentle pressing of the grapes the wine was racked to French oak barrels, of which 30-50% was new. The wine underwent malolactic fermentation and was aged for a period of 14-16 months before being bottled without filtering.

## TASTING NOTES

Savigny-lès-Beaune 1er Cru "Les Narbantons" has an intense colour, an elegant and powerful bouquet dominated by red fruits, full of tannins, displaying smoothness and elegance on the palate. The wine shows finesse and can be drunk while still very young, although it can reach its true excellence when fully mature.

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|-----------------|-------------------------|
| Grape Varieties | <b>100% Pinot Noir</b>  |
| Winemaker       | <b>Vincent Mongeard</b> |
| Closure         | <b>Natural Cork</b>     |
| ABV             | <b>13.5%</b>            |
| Residual Sugar  | <b>1g/L</b>             |
| Acidity         | <b>3.4g/L</b>           |
| Wine pH         | <b>3.8</b>              |
| Bottle Sizes    | <b>75cl</b>             |