

Domaine Mongeard-Mugneret,
Clos de Vougeot Grand Cru 2022
Vougeot, Burgundy, France



Grape Varieties	100% Pinot Noir
Winemaker	Vincent Mongeard
Closure	Natural Cork
ABV	14%
Residual Sugar	1.2g/L
Acidity	5.2g/L
Wine pH	3.67
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

Domaine Mongeard-Mugneret have 25 ha of Pinot Noir vines planted in Clos de Vougeot Grand Cru. The vineyard is situated at an altitude of 240-270 metres and is gently sloping. The soil at the top of the slope is limestones with low clay content, while the lower part of the vineyard has deeper soil layers over marl. The vines are on average 78 years old. Alexandre practices sustainable viticulture, 'la lutte raisonnée', using manure and compost with a focus on improving soil health.

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 four to five days to obtain colour, aroma and tannin. Fermentation took place in stainless-steel tanks at 30°C for 12-15 days. A gentle pressing of the grapes extracted a good level of tannins. The free run juice and the press juice were then blended in stainless steel tanks before being run off by gravity into new French oak barrels. The wine underwent malolactic fermentation and was then further aged for a period of 18-22 months. Finally the wine was bottled without filtering.

TASTING NOTES

The wines from Domaine Mongeard-Mugneret are known for their elegance and intensity. The Clos de Vougeot Grand Cru is a deep ruby colour in the glass. The nose is perfumed with notes of cherries, blackcurrants, and blackberries with subtle vanilla, violets and sweet spice. On the palate this wine is refined and elegant, with delicately fine-grained tannins in perfect balance with the bright acidity and concentrated fruit flavours. A wine which will live for many years to come.