

Domaine Mongeard-Mugneret,
Richebourg Grand Cru 2022
Côte de Nuits, Burgundy, France



Grape Varieties	100% Pinot Noir
Winemaker	Vincent Mongeard
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1.1g/L
Acidity	4.9g/L
Wine pH	3.68
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 vineyard is on a gentle slope at an elevation of 260-280 metres. The soils are largely calcareous brown soils on top of limestone. The vines are between 40 and 60 years old. In the spring severe debudding takes place to regulate the crop. A green harvest is carried out in the summer to increase the chances of high quality and maturity. Yields are around 40 hectolitres per hectare.

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 75% de-stemmed and underwent a cold maceration for four to five days. 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 unified in stainless-steel tanks before being run off by gravity into French oak barrels, 100% of which was new. The wine underwent malolactic fermentation and was then aged for a period of 18-22 months before being bottled without filtering.

TASTING NOTES

A velvety ruby colour, this wine reveals aromas of musk and leather, with touches of sandalwood and scents of cherries, blackcurrants and preserved fruits. Lively and rich, it has great cellaring potential, with finesse and structure.