

Domaine Mongeard-Mugneret,
Echézeaux Grand Cru `La Grande Complication` 2022
Côte de Nuits, Burgundy, France



Grape Varieties	100% Pinot Noir
Winemaker	Vincent Mongeard
Closure	Natural Cork
ABV	14%
Residual Sugar	1.1g/L
Acidity	5g/L
Wine pH	3.72

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

Alexandre practices sustainable viticulture, 'la lutte raisonnée', with a focus on soil health, using manure and compost to improve it. The Pinot Noir used to make 'La Grande Complication' grows on limestone and clay soils at an altitude of 260 metres, lending excellent freshness to the finished wine. The vines are Guyot pruned and are between 25 and 60 years old, resulting in a wine of great depth and concentration.

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 hand-picked but left whole bunch. Fermentation took place in stainless steel tanks at 30 °C for 12-15 days. The grapes were gently pressed to delicately extract fine tannins. The wine was then aged in 100% new oak barrels for 18 months before bottling.

TASTING NOTES

The nose boasts of intense, well defined blackcurrant and raspberry underpinned with a soft, sweet spice. On the palate the concentrated flavours are well-balanced with excellent acidity. The tannins are fine grained and well integrated, giving excellent structure to the wine and a powerful finish.