



Domaine Mongeard-Mugneret, Nuits-Saint-Georges `Les Plateaux` 2012

PRODUCER

Vincent Mongeard and wife Anne are the current custodians of Mongeard-Mugneret, one of Burgundy's great domaines. The estate was founded when Vincent's grandfather and grandmother pooled vineyard resources in the 1920s. Today, they have 33 hectares, stretching from Beaune in the south to Marsannay in the north and ranging from basic Bourgogne to holdings in Grand Crus such as Richebourg, Clos de Vougeot, Echézeaux and Grands Echézeaux.

VINEYARDS

The Nuits St Georges vineyards consist predominantly of hollows and rising ground but there are also some plots, as is the case with the aptly named 'Les Plateaux', which are flat. The soils are a mixture of sedimentary layers dating back to the middle of the Jurassic period. Oligocene marls lie to the north of Nuits with clayey loams covering much of the area. These are combined with red loams on beds of flint as well as alluvial soils from the valley of the Meuzin, a small river which divides the Nuits vineyards to the north and south. The altitude of the vineyards does not exceed 265 metres. The average age of the vines is 30-45 years old. Harvesting is done exclusively by hand.

VINTAGE

The Côte de Nuits was severely affected by the hail storms and wet weather that characterised the late spring and early summer of 2012. With poor flowering conditions, there was low fruit set and a resulting grape shortage. Nevertheless, great care of the grapes that did grow throughout the summer, ensured their excellent quality.

VINIFICATION

The grapes were hand-sorted, destalked and underwent a cool pre-fermentation maceration at 12-14°C to extract colour and flavours. The must then underwent a cool fermentation on the skins for three to four weeks in order to preserve the freshness of the fruit. The wine was aged in 30-40% new French oak barrels.

TASTING NOTES

Full and firm, with a deep intense colour and rich and complex aromas of cherries, blackcurrants and truffles with an earthiness and hints of spice. Very firm structure and an excellent balance between tannins, the rounded mouthfeel and a clean fresh acidity.



VINTAGE INFORMATION

Vintage	2012
Region	Côte de Nuits, Burgundy
Grape Varieties	100% Pinot Noir
Winemaker	Vincent Mongeard
Classification	AOC
Features	Vegan, Vegetarian
Closure	Natural Cork
ABV	13%