



## DOMAINE MONGEARD-MUGNERET, VOSNE-ROMANÉE 2014 & 2015 VINTAGES

### BACKGROUND

The domaine today known as Domaine Mongeard-Mugneret has been based in Vosne-Romanée since the 17th century. It covers an impressive 30 hectares and 35 appellations, mostly in the Côte de Nuits. The domaine produces reds and whites, the former in particular making some classically complex and long-lived wines.

Corney & Barrow's introduction to Domaine Mongeard-Mugneret came when Thibaut Mathieu, our General Manager in Asia, met Anne and Vincent Mongeard over 10 years ago in Shanghai. This offer is in many ways long overdue! As Thibaut relates, "I contacted Vincent a couple of weeks prior to a trip to Europe in May this year and made my way to Vosne to meet him. While Vincent tended to his vines, I tasted the wines with Anne, his wife. We went through some 2014 whites & reds including the Marsannay Clos du Roy, the Volnay-Romanée 1er Cru Malconsorts, the Échezeaux, the Grand-Échezeaux and the Clos de Vougeot. Not bad for a reunion after a decade."

Vincent is the eighth Mongeard generation at the domaine. He joined his father Jean in 1976, taking charge fully in 1995. Jean had made 51 consecutive vintages upon his retirement in 1995. The ninth generation is already in place: his son-in-law Alexandre Carminati works with him in the vineyards while his daughter Justine manages the cellar. The family has an impressive line-up of holdings throughout the Côte d'Or, the pinnacle of which are the reds from Vosne-Romanée.

1945 was the first vintage bottled under the Mongeard-Mugneret name and exported to the US. Today the domaine's wines are distributed globally and its name is firmly on the rise.

### DOMAINE MONGEARD-MUGNERET HOLDINGS

Eugene was the first Mongeard to make wine in Burgundy, in the 1910s. When Eugene married Edmee Mugneret in 1919, the Mongeard-Mugneret name was born, although the domaine was only renamed as such in 1940, upon Eugene's death. The nascent Domaine Mongeard-Mugneret had holdings in Vosne-Romanée, Échezeaux, Grands-Échezeaux and the Clos de Vougeot. Eugene's son Jean Mongeard and grandson Vincent steadily added to the domaine's holdings, throughout the 1980s and 1990s acquiring plots of Richebourg and premier cru holdings in Vosne-Romanée, Nuits-St-Georges, Savigny-les-Beaune and Beaune.

### VITICULTURE

The style of Mongeard-Mugneret wines is *terroir*-driven. They express the unique identity of the soil and don't necessarily follow the fashion. Just as Jean had displayed a forward-thinking approach in domaine-bottling his wines, he was one of the first growers to green harvest (cut off excess bunches of grapes). Vincent follows but prefer hard pruning in winter. Of course, each vintage being different, Vincent adapts his practices.

Since the mid-1990s, Vincent has tended the vines in accordance with *lutte raisonnée* principles. This involves using organic material wherever possible and chemical treatment only as a last resort,

in difficult years. For ten years now all the *grands crus* and some of the *premiers crus* are biodynamically farmed. Gradually, this is being extended to the whole domaine. All of the work is done by hand, with the exception of a tractor for ploughing.

## WINEMAKING

Vincent allows the must a short period of cold maceration prior to fermentation. Like his father, he only uses natural yeast for the fermentation. In line with Vosne tradition, he uses a robust proportion of new oak: 60% to 100% for the *grands crus*, 30% to 40% for the *premiers crus* and 25% to 30% for the village wines. He does not filter or fine prior to bottling.

The grapes are fully destemmed for the regional wines while from the village up, Vincent keeps an increasing portion of whole bunches, when the ripeness level allows. The wines are made for long ageing. Old-fashioned Burgundies, in the best sense of the expression.

Since the early 2000s, Vincent has personally selected the oak for his barrels and seasoned it for two years at the domaine, before having barrels made to the specification of each vintage. He uses fine-grained oak, with a light toast (by contrast, his father favoured a heavier toast). The wines are aged in 228 litre barrels, in 600 litre *demi-muids* and in 1200 litre *muids*.



## 2014 VINTAGE NOTES

(Also known as “that famous 28th June”)

To use Vincent’s word, the weather was “capricious” in 2014. The winter was mild, the spring was early, which made for very early fruit development, despite glimpses of hydric stress. There was little rain in the early part of the year, but then a massive hailstorm on the 28th June devastated nearly 1,500 hectares of vines.

Following this, the rain fell and fell... and it was only the good weather of September that saved the harvest. Vincent called this a “Burgundian miracle”, only pausing to wonder if Burgundy was lucky or is indeed “blessed by the Gods”.

If Burgundian whites are clearly extremely good in 2014, the reds are gaining more and more followers, now that they have settled. It is a classic vintage with an abundance of red berries, freshness, floral notes and minerality: very different from the more dark-fruited 2015.

## 2015 VINTAGE NOTES

The wines in 2015, both whites and reds, are wonderfully ripe. The winter was mild, cold even, and the spring rather dry, with uneven rain pattern across the appellations. The vines woke up in April and the flowers were out by the end of May. The high temperatures and some coulure (poor fruit set) reduced the size of the harvest.

There was a crucial lack of water, with temperatures going up to the forties centigrade. The nerves of the vigneron were stretched to the maximum. Thankfully, two episodes of rain in early August kicked off veraison (colour change) and the grapes reached maturity in very good conditions.

It was a very, very healthy crop that came into the domaine. Another “Burgundian miracle” says Vincent, even using the word “legendary”. It is such a treat to have been able to get our hands on some 2015 Mongeard-Mugneret wines so late after the en primeur campaign.

## VINCENT MONGEARD

May, 2017

## TASTING NOTES

### THE REDS

---

#### **2015 BOURGOGNE PASSETOUTGRAIN – LE LIBERTIN**

A blend of 30% Gamay and 70% Pinot Noir, all coming from the domaine's vineyards, this is a vibrant red wine, with loads of crisp red fruit aromas, nice freshness and soft tannins. I can see it drunk on a cold cut and cheese platter.

**CORNEY & BARROW SCORE 17 -17.5**

**RECOMMENDED DRINKING FROM 2017 - 2020**

**£65/CASE OF 6 BOTTLES, IN BOND UK**

---

#### **2014 BOURGOGNE HAUTES CÔTES DE NUITS ROUGE- LES DAMES HUGUETTES**

There is plenty of freshness in this wine, showing aromas of small red berries, of griottes. The palate is crunchy and appealing, with soft tannins. Serious and well made.

**CORNEY & BARROW SCORE 17**

**RECOMMENDED DRINKING FROM 2017 - 2020**

**£240/CASE OF 6 BOTTLES, IN BOND UK**

---

#### **2015 BOURGOGNE HAUTES CÔTES DE NUITS ROUGE- LES DAMES HUGUETTES**

**RECOMMENDED DRINKING FROM 2018 - 2021**

**£240/CASE OF 6 BOTTLES, IN BOND UK**

---

#### **2015 VOSNE-ROMANÉE VILLAGE**

*The Vosne-Romanée village comes from 5 plots, located on the lower of the appellation. These parcels are in Aux Reas, Les Genévrières, Les Vigneux, Les Violettes and Les Portes Feuilles. The vines are 45 years-old on average.*

**RECOMMENDED DRINKING FROM 2020-2030**

**£290/CASE OF 6 BOTTLES, IN BOND UK**

---

#### **2014 NUITS ST GEORGES LES PLATEAUX**

When I tasted it, the words structure and richness came first. The wine is elegant, with a good length; the tannins are present but not dry. It is masculine with notes of spices, dark fruit and forest/underwood.

**CORNEY & BARROW SCORE 17**

**RECOMMENDED DRINKING FROM 2018 - 2029**

**£300/CASE OF 6 BOTTLES, IN BOND UK**

---

**2015 NUITS ST GEORGES LES PLATEAUX****RECOMMENDED DRINKING FROM 2019-2032****£330/CASE OF 6 BOTTLES, IN BOND UK**

---

**2015 SAVIGNY-LES-BEAUNE**

This Savigny is incredibly round and fleshy. Aromas of red fruits burst from the glass, complemented by notes of sweet spice like cinnamon. I wrote: supple and gourmand.

**CORNEY & BARROW SCORE 18****RECOMMENDED DRINKING FROM 2017 - 2022****£185/CASE OF 6 BOTTLES, IN BOND UK**

---

**2014 VOSNE-ROMANÉE 1ER CRU LES ORVEAUX**

*Les Orveaux is a vast vineyard with the majority in Grand Cru Échezeaux. 1.79ha is in 1er Cru and the plots of Mongeard- Mugneret is of 1.08ha. The vines are 25 to 50 year-old on average and the wine is aged in 35% new oak. This is a sturdy & powerful 1er Cru that will leave easily 30~35 years and needs a good decade to open.*

This wine exudes elegance, complexity, class and softness. It concluded my notes by 'top class' in absence of better words!

**CORNEY & BARROW SCORE 18****RECOMMENDED DRINKING FROM 2019 - 2032****£390/CASE OF 6 BOTTLES, IN BOND UK**

---

**2015 VOSNE-ROMANÉE 1ER CRU LES ORVEAUX****RECOMMENDED DRINKING FROM 2023-2032****£450/CASE OF 6 BOTTLES, IN BOND UK**

---

**2014 PERNAND VERGELESSES 1ER CRU LES VERGELESSES****RECOMMENDED DRINKING FROM 2018 - 2028****£235/CASE OF 6 BOTTLES, IN BOND UK**

---

**2015 PERNAND VERGELESSES 1ER CRU LES VERGELESSES****RECOMMENDED DRINKING FROM 2019 - 2030****£265/CASE OF 6 BOTTLES, IN BOND UK**

---

**2014 ÉCHEZEAUX GRAND CRU**

*The wine comes from 2 parcels in Les Échezeaux du Dessus and Les Treux. The vines are 25 to 50 year-old and the wine is aged in 50% to 60% new oak. This is the 'regular' cuvee of Échezeaux, yet it is one of the finest expression of the appellation.*

This wine is a beauty. It is an explosion of aromas, dark cherry, dry herbs, leather, wood, spices. The mouth is grand, structured, solid, rich but not aggressive at all. It has broad shoulder and a velvet touch. *Grande classe* I should say.

**CORNEY & BARROW SCORE 18-18.5**  
**RECOMMENDED DRINKING FROM 2019 – 2035**

**£590/CASE OF 6 BOTTLES, IN BOND UK**

---

**2015 ÉCHEZEAUX GRAND CRU**

**RECOMMENDED DRINKING FROM 2025-2045**

**£680/CASE OF 6 BOTTLES, IN BOND UK**

---

**2014 GRANDS-ÉCHEZEAUX GRAND CRU**

*The Mongeard- Mugneret have about 1.5ha of vines in the middle of the Grand Échezeaux, in the upper part of the slope. The vines are 40 to 75 year-old, the grapes are not destemmed and a good portion of whole bunch are kept. The wine is aged in 100% new oak. This is an excellent and very consistent wine of this appellation.*

The wine has an incredible potential and power. As expected it is still restrained, being in its infancy. It is concentrated, intense, with aromas of dark fruits, small berries, spices and an everlasting finish. Matured in 100% new oak, it will leave long and very old.

**CORNEY & BARROW SCORE 19**  
**RECOMMENDED DRINKING FROM 2020-2040**

**£920/CASE OF 6 BOTTLES, IN BOND UK**

---

**2015 GRANDS-ÉCHEZEAUX GRAND CRU**

**RECOMMENDED DRINKING FROM 2025-2045**

**£1,100/CASE OF 6 BOTTLES, IN BOND UK**

---

**2014 CLOS DE VOUGEOT**

*This wine is made from 2 parcels in the upper part of the clos(Grand Maupertui and Quartier des Marais Haut). One plot is below the Grand Échezeaux vineyard and the other plot is by the Chateau of the Clos. The vines were planted in 1962 and 1968 on gravelly & well drained soil with high limestone content. The wine is aged in 75% to 100% new oak, depending of the vintage. It will last 40+ years easily.*

**CORNEY & BARROW SCORE 18-18.5**  
**RECOMMENDED DRINKING FROM 2020-2040**

**£750/CASE OF 6 BOTTLES, IN BOND UK**

---

**2015 CLOS DE VOUGEOT**

**RECOMMENDED DRINKING FROM 2025-2050**

**£890/CASE OF 6 BOTTLES, IN BOND UK**

---

## **THE WHITES**

---

**2015 BOURGOGNE CHARDONNAY**

**RECOMMENDED DRINKING FROM 2018-2023**

**£115/CASE OF 6 BOTTLES, IN BOND UK**

---

**2014 MARSANNAY BLANC LE CLOS DU ROY**

The wine is rich and balanced, with fresh orchard fruit notes. The finish is long and the oak very light and well integrated. There is great tension in it, making you drink another glass. About 2000 bottles produced in 2014.

**CORNEY & BARROW SCORE 18**  
**RECOMMENDED DRINKING FROM 2017-2022**

**£180/CASE OF 6 BOTTLES, IN BOND UK**

---

**2015 MARSANNAY BLANC LE CLOS DU ROY**

**RECOMMENDED DRINKING FROM 2018-2025**

**£210/CASE OF 6 BOTTLES, IN BOND UK**

---

## **TO ORDER**

---

**PLEASE CALL**

**+852 3694 3333**

**HONG KONG**

**+65 6221 8530**

**SINGAPORE**

**OR EMAIL**

[HONGKONG@CORNEYANDBARROW.COM](mailto:HONGKONG@CORNEYANDBARROW.COM)

[SINGAPORE@CORNEYANDBARROW.COM](mailto:SINGAPORE@CORNEYANDBARROW.COM)