



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



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HIS MAJESTY THE PRINCE OF WALES
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**CORNEY &
BARROW**
INDEPENDENT WINE MERCHANTS-1780



DOMAINE MONGEARD-MUGNERET, VOSNE-ROMANÉE 2016 VINTAGE

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 last 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 Edmée 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 prefers 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*.



2016 VINTAGE NOTES

The wines in 2016, both whites and reds, are generous and delicate like 2010. The winter was more clement than 2015, with fruit trees flowering end of February which is exceptional. Spring has been long to settle, long and humid. A late spring frost during the night of 26th and 27th April will stay long in Burgundian's people mind. The frost was short but the damages were enhanced by the warm sun the next morning, burning the leaves. The average was set at 58% of the buds destroyed. Heavy rains fell down during May, making vineyards' work very tough. Most of the vines were flowered by summer solstice. This was the turning point of the vintage. Temperature was higher than the seasonal average for the rest of the year. The vines have shown again their incredible resistance and did catch up for the lost time thanks to a warm and dry summer. After a chaotic spring and a salutary summer, the first grapes harvested were perfectly mature, healthy and tasty.

The reds are deep and intense in colour; the mouth is particularly long and balanced, full of freshness and softness at once with a very fine and elegant tannin. The whites are pure and supple. Particularly tasty and well balanced with many aromas of white fruits complemented by acacia and white flowers notes.

TASTING NOTES

THE REDS

2016 BOURGOGNE PINOT NOIR

RECOMMENDED DRINKING FROM 2019-2024

£215/CASE OF 12 BOTTLES, IN BOND UK

2016 BOURGOGNE PASSETOUTGRAIN – LE LIBERTIN

RECOMMENDED DRINKING FROM 2019-2024

£135/CASE OF 12 BOTTLES, IN BOND UK

2016 BOURGOGNE HAUTES CÔTES DE NUITS ROUGE- LES DAMES HUGUETTES

RECOMMENDED DRINKING FROM 2019-2025

£480/CASE OF 12 BOTTLES, IN BOND UK

2016 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 2020-2026+

£620/CASE OF 12 BOTTLES, IN BOND UK

2016 GEVREY-CHAMBERTIN

This cuvee comes from a plot of 38 acres. In my to do list, I have to ask Vincent about the origin of this cuvee, since he does not have other holdings in this commune. I hope to have the answer for vintage 2017, stay tuned. It is a plot of nearly 39 acres. 40 years of age for the vines, on a clay & chalk soil, mixed with alluvial deposit. 30~40% of the harvest see new oak.

RECOMMENDED DRINKING FROM 2020-2025+

£680/CASE OF 12 BOTTLES, IN BOND UK

2016 VOSNE-ROMANÉE « LES MAZIÈRES HAUTES »

Famous for its stellar grand cru wines, Vosne is also the place for village wines very true to the style of the appellation : elegant and refined. The domaine's holding is on the commune of Vosne (some Hautes Maizieres are in Flagey Echezeaux), below Les Suchots. Vines are old, 72 years, oak treatment is mild, 30~40% and part of the harvest is detsemmed according to the vintage. It is a small plot, 24 acres.

RECOMMENDED DRINKING FROM 2022-2030

£680/CASE OF 12 BOTTLES, IN BOND UK

2016 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 is a 1.08ha plot. Vincent's grandfather sold some rows of the original parcel, to buy his parcel of Richebourg in 1982. The vineyard is just over from Echezeaux Les Champs Traversins, near the forest tree line. Bright and forceful, good.

CORNEY & BARROW SCORE 16.5 -17

RECOMMENDED DRINKING FROM 2025-2035+

£495/CASE OF 6 BOTTLES, IN BOND UK

2016 NUITS SAINT GEORGES LES PLATEAUX

The wine shows ripe black cherry aromas with a bit of smoky reduction on the nose. It is mineral and bright on the palate.

CORNEY & BARROW SCORE 16+

RECOMMENDED DRINKING FROM 2022-2032

£640/CASE OF 12 BOTTLES, IN BOND UK

2016 NUITS SAINT GEORGES 1er CRU « AUX BOUDOTS »

Vincent farms a parcel of 38 acres, from this famed vineyard. With 30 years of age, the vines are on a soil of Bajocian limestone. Its illustrious neighbours to the north are Vosne Romanee Aux Malconsorts, to the south it is NSG Aux Cras and up the slope to the west, is Les Damodes. All these vineyards are separated by a simple dirt road.

I like very much Vincent's description of the wine : This wine dazzles you less by its body than by its subtlety. It is as if the Côte regretted having made an oversight, and had returned to Vosne for a moment.

CORNEY & BARROW SCORE

RECOMMENDED DRINKING FROM 2022-2032+

£505/CASE OF 6 BOTTLES, IN BOND UK

2016 SAVIGNY-LES-BEAUNE 1er CRU « LES NARBANTONS »

The domaine unfortunately faced big losses in 2016, because of the frost. But the vines fought hard on the 2nd bud to make a wine ripe, with sweet black fruit aromas. The palate is juicy and drinkable now.

CORNEY & BARROW SCORE 16.5

RECOMMENDED DRINKING FROM 2019-2026+

£270/CASE OF 6 BOTTLES, IN BOND UK

2016 PERNAND VERGELESSES 1ER CRU LES VERGELESSES

The village of Pernand is the home of one of the grand cru parcels Corton Charlemagne, including the parcel En Charlemagne. It is on the west side of the Hill of Corton.

The 1er cru Les Vergelesses, is lower on the hill, to the south, below the Corton plots. The parcel of Mongeard- Mugneret is 75 acres. Vines are 50 year-old, on a soil of clay, chalk and limestone, with inclusion of flint. The whole of the harvest is destemmed. Pernand produces elegant pinots.

RECOMMENDED DRINKING FROM 2020-2025+

£300/CASE OF 6 BOTTLES, IN BOND UK

2016 VOUGEOT 1er CRU « LES CRAS »

The Mongeard parcel is of 31 acres of hard limestone over clay soil. Vines are 35 year-old. The 1er cru Les Cras is a vineyard of 3ha in total. Vincent uses 30 to 40% new oak on this cuvee. The vineyard, in Vougeot commune, is located in a golden triangle, between Clos de Vougeot to the south, Le Musigny to the west and Les Amoureuses to the north. It is a small production.

RECOMMENDED DRINKING FROM 2021-2028+

£505/CASE OF 6 BOTTLES, IN BOND UK

2016 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.

The Mongeards own 1.8ha in this appellation. Nice exotic spice on the nose, followed by dried herbs. Vincent uses barrels from the cooperage Rousseau. Some 10~15% whole bunch at least in this cuvee, probably more (he didn't say precisely, the poetry of winemakers versus the curiosity of wine buyers?!). Medium weight and ethereal, this is good but not one of the deepest Echezeaux.

CORNEY & BARROW SCORE 17

RECOMMENDED DRINKING FROM 2025-2035+

£740/CASE OF 6 BOTTLES, IN BOND UK

2016 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 good portions of whole bunch are kept. The wine is aged in 100% new oak. This is an excellent and very consistent wine of this appellation.

This is from a plot of 1.45ha. Dramatically hit by the frost, the crop was reduced by 70% for vintage 2016. The tasting reveals an oaky nose, with notes of vanilla and clove. 60~80% new oak was used this time, less than in bigger years.

CORNEY & BARROW SCORE 17 -17.5

RECOMMENDED DRINKING FROM 2025-2035+

£1,250/CASE OF 6 BOTTLES, IN BOND UK

2016 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 gravely & 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.

With Chateau de La Tour and Domaine Jacques Prieur in our stable, in the UK, C&B has a good palate to judge wines from this appellation. Supple and approachable, this is a good Clos de Vougeot, accessible in its youth, with notes of spices and dried herbs. It is not the deepest wine of the appellation which makes it appealing for earlier drinking. It will as well benefit of few more years in bottle. Once again, a parcel affected by frost, the domaine suffered 50% losses here.

CORNEY & BARROW SCORE 17+

RECOMMENDED DRINKING FROM 2022-2032+

£965/CASE OF 6 BOTTLES, IN BOND UK

2016 RICHEBOURG

Vincent farms a plot of 31 acres, with vines between 40 to 60 years of age. The soil is composed of clay, over a bed of limestone. The wine sees 100% new oak.

RECOMMENDED DRINKING FROM 2025-2035+

£1,460/CASE OF 3 BOTTLES, IN BOND UK

THE WHITES

2016 BOURGOGNE CHARDONNAY

RECOMMENDED DRINKING FROM 2018-2023

£235/CASE OF 12 BOTTLES, IN BOND UK

TO ORDER

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