



Domaine
Georges MUGNERET-GIBOURG



CLOS VOUGEOT

Grand Cru



2014

A wine of Cistercian character.

The garnet colour is clear. The nose is complex and offers notes of flowers and fruits combined with woody scents. The mouth is ample, rich and silky. It shows an outstanding balance as well as a remarkable aftertaste. This wine is a compromise between the power and finesse of Ruchottes-Chambertin and the elegance of Echezeaux, but it has the greatest ageing potential among these three Grands Crus.

The soil is pebbly and gravelly, with very low clay content, allowing the vines to grow deep roots easily.

This was the first parcel purchased by Georges Mugneret in 1953 when he was a medical student. He had been determined to buy a parcel of Clos Vougeot ever since that of his grandfather had been sold, and had in his private cellar some 1929 Clos Vougeot - the year of his birth - coming from that old parcel. Marvelous!

A minimum of ten years. Serve with: roast capon, beef in pastry crust, red wine sauce (not cream sauces), and why not with a dark chocolate dessert?