



Domaine
Georges MUGNERET-GIBOURG



NUITS-SAINT-GEORGES 1ER CRU LES VIGNES RONDES



2014

The most typical of our Nuits-Saint-Georges.

Very attractive bright red colour. The nose develops intense scents of black fruits. On the palate, the wine is dense and offers a gorgeous aromatic complexity and a long aftertaste. The tannins, both refined and steady, announce a great ageing potential.

A deep, rich, and rocky soil. These 30-year-old vines have all the vigour and spirit of youth. Quantities harvested are very closely monitored in order to subdue the hotheadedness of this wine, and ploughing the soil contributes to our mastery of the vinification. Marie-Christine purchased this parcel in 1981.

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The firm structure of this wine suggests that it will keep longer than "Les Chaignots," and will delight the nose with its rich, ripe aromas, particularly when matched with wild game. Serve with: squab, marinated meats, wine sauces, rabbit or venison terrine.