



Domaine
Georges MUGNERET-GIBOURG



RUCHOTTES-CHAMBERTIN

Grand Cru



2014

The great Henri Mayer said of this vintage: "A Chambertin raised in Vosne."

Exquisite cherry red colour. The nose is delicate. It is dominated by fruits of the forest and undergrowth fragrances with spicy hints. On the palate, the wine is rich on noble and silky tannins. Its richness and balance are outstanding.

The vineyard of Ruchottes-Chambertin is at the end of the Combe de Lavaux, and is planted on a thin and stony soil with abundant rocks.

This parcel was obtained by Georges Mugneret with the help of Charles Rousseau in 1977, following the sale of Domaine Thomas-Bossot. Thank you, Charles Rousseau!

This wine can be kept for 10 years, but may be easily tasted and appreciated for up to 20 years. For fans of young wines, try it after five years -- it's a lovely experience. Serve with: duck confit, beef in pastry crust, sautéed mushrooms, and of course, the wonderful local cheese Ami du Chambertin..