



Domaine
Georges MUGNERET-GIBOURG



VOSNE-ROMANÉE



2014

A classic beauty.

Attractive deep red colour. The nose is fruity and delivers flavours of blackberry and bilberry laced with some coffee notes. The mouth, reminiscent of cherry, strawberry and undergrowth, is rich and ample. It shows an outstanding aromatic aftertaste.

To the north-east of Vosne-Romanée, Les Chalendins. Adjoining the domaine: Le Pré de la Folie, Les Champs Gourdin, and La Colombière (highly recognisable by the æolian turbine erected in the middle of the parcel to forewarn late spring frosts). To the south of Vosne-Romanée, Les Croix Blanches. The soil is all clay and limestone.

André Mugneret inherited Les Chalendins and Les Croix Blanches from his parents in 1938. The other parcels were purchased in 1934, at the same time as the house.

Drink when at its fruitiest -- just after bottling, or keep for a maximum of ten years. Serve with: grilled or roasted red meats accompanied by salted new potatoes (the salted butter "La Bonnotte de Noirmoutier" is one of the best!...).