

Domaine Jacques-Frédéric Mugnier (Chambolle-Musigny)

2008 Bonnes-Mares Grand Cru	red	(89-92)
2008 Chambolle-Musigny	red	(87-89)
2008 Chambolle-Musigny “Les Amoureuses” 1er	red	(91-93)
2008 Chambolle-Musigny “Les Fuées” 1 ^{er}	red	(89-91)
2008 Musigny Grand Cru	red	(92-94)
2008 Nuits St. Georges “Clos de la Maréchale” 1er	red	(88-91)
2007 Bonnes-Mares Grand Cru	red	90
2007 Chambolle-Musigny	red	88
2007 Chambolle-Musigny “Les Amoureuses” 1er	red	91
2007 Chambolle-Musigny “Les Fuées” 1er	red	89
2007 Musigny Grand Cru	red	93
2007 Nuits St. Georges - Clos des Fourches	red	88
2007 Nuits St. Georges “Clos de la Maréchale” 1er	red	89

Frédéric Mugnier described the 2008 growing season as one where the “summer was cool and wet. There was intermittent rain all the way up to the 13th of September and by that point, everyone was really worried. It also seemed as though there were constant disease threats from mildew to oidium to botrytis. With a growing season like this, obviously your treatment cadence was important but the work in the vineyard itself was perhaps even more important because without the proper aeration, your treatments are less effective. Thankfully, beginning on the 14th, the weather was sunny, dry and cool plus the north wind was steady, which helped dry things out though it also removed a lot of potential quantity through evaporation. We began picking on the 23rd under cool but essentially perfect harvest conditions. There was plenty of sorting necessary but we actually had a bit less than in 2007. Sugars were perfectly respectable at between 11.5 and 12.5% and I elected to do a normal vinification. There was a lot of acidity, and in particular a lot of malic so the malos were leisurely. The '08s finished at an average pH of 3.5, which is ideal for the kind of wine that I wish to make. As to the wines, they are classic burgundies and those who enjoy that style will love the '08s.” As to Mugnier’s now in-bottle '07s, they came in essentially as my ranges suggested they would. Mugnier observed that they were relatively tender wines and would very likely drink well all their lives. My sense is while they are perfectly good wines in the context of the vintage that birthed them, they are not the standouts that his brilliant '06s are by the same comparison. Note that Mugnier told me that he had not yet made a decision as to whether there would be a Clos des Fourches in 2008. (A Becky Wasserman Selection/Le Serbet, www.leserbet.com, Beaune, France; Martin Scott Wines, www.martinscottwines.com, Lake Success, NY; Berry Brothers & Rudd, www.bbr.com, UK, Howard Ripley, www.howardripley.com, UK and Haynes, Hanson & Clark, www.hhandc.co.uk, UK, O.W. Loeb, www.owloeb.com, UK).

2008 Chambolle-Musigny: (from two different parcels of vines, one located in the *premier cru* Les Plantes, which was planted in 1968 and the second from the *villages*-level portion of La Combe d’Orveau, 60% of which is young vines and the remainder is 40+ year old vines). An exuberant, fresh and ultra pure nose of red berry fruit nuanced by wet stone hints leads to detailed and equally stony middle weight flavors that are still quite primary and supported by a firm but ripe acid spine and fine length. This should make for a lovely *villages*. (87-89)/2014+

2008 Chambolle-Musigny “Les Fuées”: (from 50+ year old vines – this is Mugnier’s favorite vineyard in terms of its fruit quality). This is also admirably fresh and pure but the high-toned and airy nose of red pinot fruit and subtle spice notes is even more refined and complements the lilting, graceful and poised medium-bodied flavors that seem to be constructed on a firm base of minerality on the lingering finish. A classic Fuées with a core of minerality and slight austerity. (89-91)/2015+

2008 Nuits St. Georges “Clos de la Maréchale”: Not surprisingly, here the aromatic profile is completely different with a much earthier mix of red and blue berry fruit that display whiffs of crushed herbs and pepper that merges into detailed, pure and almost delicate middle weight flavors that possess a sophisticated mouth feel and fine length. I should point out though that while there is no rusticity present, the very firm tannins are not as refined as those of the Fuées. (88-91)/2017+

2008 Bonnes-Mares: (50% of the vines in this .35 ha parcel were planted in 1980 and 1988, with the remainder planted in the '50s; the vines are planted in both *terres rouges* and *terres blanches* but there is a slight majority in the latter). This is also on the high-toned side with a potent combination of red currant, earth, anise and stone hints that also suffuse the sleekly muscled and taut middle weight plus flavors that offer fine detail and a lovely sense of underlying tension on the punchy, focused and linear finish. A Bonnes Mares of finesse and power. (89-92)/2015+

2008 Chambolle-Musigny “Les Amoureuses”: (from old vines of an indeterminate age). A highly floral and spicy plum and red berry fruit-suffused nose merges into rich but elegant and very pure, intense, detailed and dusty middle weight flavors that are strikingly refined and highly complex, all wrapped in a seductive and almost pungently mineral-driven finish of superb length. This is a really lovely effort fashioned in Mugnier’s understated and harmonious style. (91-93)/2016+

2008 Musigny: As one would typically expect, this is even more complex with a gorgeously layered and nuanced nose of an impressive array of spice notes and dazzling pure, ripe and dense red and black pinot fruit aromas that precede the mineraldriven

yet silkily textured broad-shouldered flavors that are at once powerful yet elegant before culminating in a mouth coating and hugely long finish. This reminds me somewhat of the '07 Amoureuuses as it displays ample amounts of inner mouth perfume. (92-94)/2018+

Note: the Mugnier '07s were bottled in April and June, 2009.

2007 Chambolle-Musigny: (from two different parcels of vines, one located in the *premier cru* Les Plantes, which was planted in 1968 and the second from the *villages*-level portion of La Combe d'Orveau, 60% of which is young vines and the remainder is 40+ year old vines). A very fresh nose of violets, red raspberry and cherry is in keeping with the equally fresh and energetic middle weight flavors that culminate in a rich, supple, round and detailed finish of moderate length. A classic Chambolle of delicacy and punch. 88/2013+

2007 Nuits St. Georges – Clos des Fourches: (Clos des Fourches was the original name of the Clos de la Maréchale). A more deeply pitched and attractive nose speaks of warm earth, pepper, cherry and raspberry that gives way to nicely detailed and solidly textured middle weight flavors that offer good intensity and fine length but less overall depth than its bigger brother. 88/2013+

2007 Chambolle-Musigny “Les Fuées”: (from 50+ year old vines – this is Mugnier's favorite vineyard in terms of its fruit quality). As it virtually always is, this is notably more complex and a bit riper as well with red and black berry aromas that exhibit wet stone and herbal nuances that signal the presence of an intense minerality on the textured and ultra pure mediumbodied

flavors that are focused, intense and sneaky long as the finish returns and then returns again. Lovely, understated and well-balanced save for a touch of backend edginess that may or may not round out in time. 89/2014+

2007 Nuits St. Georges “Clos de la Maréchale”: A ripe, fresh and slightly herbal nose combines notes of red and blue pinot fruit, soil tones and a touch of underbrush that can also be found on the fresh, pure and racy silky textured flavors that possess real verve on the dusty, linear and palate staining finish. Lovely if lighter than either the 2005 or 2006 versions. 89/2014+

2007 Bonnes-Mares: (50% of the vines in this .35 ha parcel were planted in 1980 and 1988, with the remainder planted in the '50s; the vines are planted in both *terres rouges* and *terres blanches* but there is a slight majority in the latter). Here the nose offers a clear step up in aromatic elegance as well as complexity with relatively high-toned red pinot fruit, stone, underbrush and warm earth notes merging into rich and exceptionally fresh medium full flavors that are quite forward, indeed even supple and tender, that also culminate in a focused, energetic and lingering finish where, like the Fuées there is a very subtle edginess. An understated Bonnes Mares that is built more along the lines of finesse than power and muscle. 90/2014+

2007 Chambolle-Musigny “Les Amoureuuses”: (from old vines of an indeterminate age). A seductive, spicy and pure nose offers up very fresh and expansive aromas of red and blue berries plus lovely floral notes of both rose and violet that merge seamlessly with delineated, intense, palate staining and energetic flavors blessed with a wonderful if subtle inner mouth perfume that complements the silk and satin finish that is also impeccably well balanced. A lovely example. 91/2015+

2007 Musigny: A restrained, airy, clean, bright and beautifully layered nose features red pinot, violets, spice and mineral notes that complement perfectly the seductively textured medium full flavors that display a taut muscularity and superb focus on the refined and firmly structured finish. I particularly like the intensity and drive and this should reward about a decade of patient cellaring. A Musigny of harmony and grace. 93/2017+