

Domaine Jacques-Frédéric Mugnier (Chambolle-Musigny)

2002 Bonnes-Mares Grand Cru	red	(88-91)
2002 Chambolle-Musigny	red	(86-89)
2002 Chambolle-Musigny “Les Amoureuses” 1 ^{er}	red	(89-92)
2002 Chambolle-Musigny “Les Fuées” 1 ^{er}	red	(88-90)
2002 Musigny Grand Cru	red	(91-94)
2001 Bonnes-Mares Grand Cru	red	91
2001 Chambolle-Musigny	red	88
2001 Chambolle-Musigny “Les Amoureuses” 1 ^{er}	red	92
2001 Chambolle-Musigny “Les Fuées” 1 ^{er}	red	90
2001 Musigny Grand Cru	red	93

Frédéric Mugnier describes 2002 as “very clean with excellent sugars and neither of the *grands crus* were chaptalized. Yields came in between 37 and 38 hl/ha (compared to only 20 hl/ha in 2003) but only because we performed a very severe green harvest. The acidity was rather marked before the malos and they were early and almost violent in their activity. There was a significant change in the pHs when they finished as they were actually lower than normal. The wines were troubled for a long time after the malos but they’ve since calmed down and have become well-balanced and harmonious. They possess good structure and aging potential but should be approachable young”. Mugnier says that 2002 reminds him of 1999 as there is excellent balance between the fruit and the structure. The present plan is to bottle the wines in March, without fining or filtration. Mugnier accurately characterizes the quality of his 2002s but at this early stage, they cannot match the purity and elegance of his 2001s. As an aside, the courtyard in front of the domaine was a hubbub of activity as the expansion of the *cuvée* continues to permit the addition of the 9.55 ha Clos de la Maréchale. It’s remarkable to think that Domaine Mugnier will grow from its present 4 ha to 13.5! The first vintage of the new addition will be 2004. (A Becky Wasserman/Le Serbet Selection – sbw@wanadoo.fr; Martin-Scott Wines, Lake Success, NY; Vinalia, Los Angeles, CA; Morris & Verdin, Howard Ripley and Hanson & Clark, all UK).

2002 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). Very fresh, rich and expressively pure and entirely classic pinot fruit aromas introduce sappy and very pinot flavors that possess really lovely fruit/acid balance. In short, this is one pretty wine. (86-89)/2007-12

2002 Chambolle-Musigny “Les Fuées”: (from 50 year old vines – this is Mugnier’s favorite vineyard in terms of its fruit quality). There is more of everything here with much deeper black cherry fruit of really impressive complexity and depth followed by richer, sweeter, sappier flavors that offer excellent length. A very fine effort with solid balance. (88-90)/2007-12

2002 Bonnes-Mares: (50% of the vines were planted in 1980 and 1988, with the remainder planted in the ‘50s). This is much more reserved and understated with both red and black fruit aromas cut with obvious earth notes yet the rich, full-bodied flavors are quite forward, sappy and complex with good if not sensational finishing intensity. The aspect that is most impressive however is the impeccable balance. (88-91)/2008-14

2002 Chambolle-Musigny “Les Amoureuses”: (from old vines of an indeterminate age). As it usually is, this is much more expressive with explosively spicy, floral black, ultra seductive fruit that display subtle earth, anise and a touch of smoke. The medium-full, exceptionally precise flavors lead to a superbly focused and perfectly balanced finish. There is another dimension here and if this can add complexity with time, my score could be conservative. (89-92)/2008-14

2002 Musigny: An explosive, beautifully layered and nuanced nose of black cherries, crushed red and black fruits followed by rounded, elegant, intense and penetrating flavors that show better precision and more obvious structure than the Amoureuses. I especially like the intensity and this builds from the mid-palate to a finish that completely coats the mouth and lasts for minutes. In short, this is class in a glass and may equal the 2001 with time. (91-94)/2009-17

Note: the Mugnier 2001s were bottled in April.

2001 Chambolle-Musigny: Elegant, pure and altogether lovely with extremely fresh red pinot fruit and expressive, delicious, racy and precise flavors that deliver gorgeous acid/fruit balance. Finesse personified and this is really a fine *villages* level wine. Textbook Chambolle. 88/2006-11

2001 Chambolle-Musigny “Les Fuées”: This too is extremely elegant with a bit more depth and richness on the nose followed by cool, mineral-laden, superbly precise, medium weight flavors that are rounded and softened by the mid-palate extract and this finishes with beautiful clarity. 90/2007-13

2001 Bonnes-Mares: Despite the close proximity of the vines (Fuées abuts the end of Bonnes Mares), this could not be more different with its intensely black fruit nose trimmed with ripe, damp forest floor aromas and tannic, full-bodied, somewhat austere and backward flavors that manage to retain a fine sense of balance and outstanding length. Mouth coating, precise and very fresh. This may shut down fairly soon but it's most impressive now. 91/2008-17

2001 Chambolle-Musigny “Les Amoureuses”: The most expressive wine here with its strikingly seductive, highly perfumed, slightly musky aromas of black cherries, fresh flowers and ripe plums followed by brilliantly spicy, even sexy, mouth coating, liqueur-like sappy flavors that finish with stunning elegance and a firm, pure, moderately linear finish. There is *grand cru* length and there is such a reserve of material here to enable this to age for years. 92/2008-17+

2001 Musigny: Aromatically reserved, even brooding though with coaxing reveals remarkably complex aromas of a simply incredible panoply of black fruits, earth, spice, crushed herbs and notes of red and black cherries. The understated, powerful, very concentrated, perfectly harmonious flavors are astonishingly rich yet finely detailed, culminating in a stupendously long finish that offers intense minerality. If this adds a touch of weight and richness as it finishes its *élevage*, it may very well rival the stupendous 1998. This possesses that rare “wow” factor! 93/2009-21