

Domaine Jacques-Frédéric Mugnier (Chambolle-Musigny)

2003 Bonnes-Mares Grand Cru	red	(89-91)
2003 Chambolle-Musigny	red	(87-89)
2003 Chambolle-Musigny “Les Amoureuses” 1 ^{er}	red	(89-92)
2003 Chambolle-Musigny “Les Fuées” 1 ^{er}	red	(88-91)
2003 Musigny Grand Cru	red	(91-94)
2002 Bonnes-Mares Grand Cru	red	92
2002 Chambolle-Musigny	red	89
2002 Chambolle-Musigny “Les Amoureuses” 1 ^{er}	red	92
2002 Chambolle-Musigny “Les Fuées” 1 ^{er}	red	90
2002 Musigny Grand Cru	red	94

Frédéric Mugnier, who has now completed work on a brand new *cuvée* which he told me wasn't easy to design, noting that the “trick was to make the new one fit in with the old one yet still be efficient.” He describes 2003 as “a vintage that is becoming finer with time in barrel. It was very heavy at first and not very elegant; in fact, exactly the kind of wine that I do not like very much. However now, there is a certain charm to these wines and they are indeed quite serious. To me the question is rather one of style as they may appeal less to those who prefer classically styled burgundy.” With respect to the particulars of the vintage, Mugnier reported that “we started picking on September 1st and brought in yields that were down about onethird. For me this means I realized only 20 hl/ha and the Musigny and Amoureuses were only 15 hl/ha. We did a lot of sorting work as it was absolutely critical to remove the dried and sunburned grapes. Sugars were strong, ranging between 13 and 13.7% and thus there was essentially no chaptalization. I did a bit less punching down than I would have normally done but in hindsight, had I known what I know now, I would have punched down as I always do. However, I am doing the *élevage* like I always do.” Mugnier also told me that he grafted over a .40 ha parcel of pinot to chardonnay in the 9.55 ha Clos de la Maréchale and the first crop will be 2005. “I'm really looking forward to the challenge of making an interesting white and when I think of the very fine whites made by Gouges and l'Arlot, I think there's a good possibility we can too.” As he often is, Mugnier is his own worst critic and as the comments and scores suggest, this is a terrific range of '03s. And as would be expected, the style is different from that of 2002 or 2001 but these are wines of real quality. (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).

2003 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 ripe yet quite fresh red pinot fruit aromas lead to dense, rich and very sweet medium full flavors that possess a snappy and mouth coating finish. This is a lovely *villages* with real finishing verve. (87-89)/2007+

2003 Chambolle-Musigny “Les Fuées”: (from 50 year old vines – this is Mugnier's favorite vineyard in terms of its fruit quality). This is noticeably fresher than the straight Chambolle but Mugnier said that this is simply because the day before, the Chambolle was fresher. Be that as it may, today the fruit is quite fresh, sweet, airy and pretty giving way to detailed yet sappy flavors that offer excellent volume and length, all wrapped in a delicious and mouth coating finish. This is forward but I suspect it will age reasonably well too. (88-91)/2008+

2003 Bonnes-Mares: (50% of the vines were planted in 1980 and 1988, with the remainder planted in the '50s). Elegant red berry fruit notes and while this is ripe, it's less '03 in style than the prior two wines. The powerful flavors are round, delicious and sweet with dusty mouth coating tannins and a punchy, rather firm finish. This carries good definition yet it's generous in the mouth and rather forward for a young Bonnes Mares. (89-91)/2009+

2003 Chambolle-Musigny “Les Amoureuses”: (from old vines of an indeterminate age). This is much different as the pretty but extremely reserved nose is revealing little today except flashes of complex and spicy black fruit aromas that introduce ripe and very sweet plum-infused flavors that deliver excellent density and fine purity. Another barrel was somewhat more expressive on the nose but still, it was on the reluctant side. This is a very ripe and forward wine but one that retains a fine sense of harmony and balance. (89-92)/2008+

2003 Musigny: This too is rather reserved and backward on the nose, revealing only glimpses of spicy red and black fruit plus a distinct note of plum. However, the dense, rich and very full-bodied flavors explode in the mouth with a complex, pure and wonderfully sappy character and a finish that just doesn't quit. Class in a glass and the vintage influence is less evident here. In a word, or make that two, great juice. (91-94)/2011+

Note: the Mugnier 2002s were bottled at the end of April.

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 red pinot fruit aromas introduce sappy, racy and slightly edgy flavors that possess really lovely fruit/acid balance. In short, this is one pretty wine that has begun to close down and will require a few years in the cellar to be at its best. 89/2009+

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 and more expressive aromas of black cherry fruit nuanced by really impressive complexity and depth followed by richer, sweeter, sappier flavors that offer excellent length. A very fine effort with solid balance and one that should age extremely well. 90/2010+

2002 Bonnes-Mares: (50% of the vines were planted in 1980 and 1988, with the remainder planted in the '50s). Ultra elegant and high-toned red and black fruit aromas cut with obvious earth notes are followed by rich, full-bodied flavors that are sappy yet edgy, all culminating in a powerful and punchy finish. The aspect that impresses me the most however is the impeccable balance. In short, a gorgeous wine. 92/2012+

2002 Chambolle-Musigny “Les Amoureuses”: (from old vines of an indeterminate age). A slightly more expressive nose that is explosively spicy, floral, black and ultra seductive fruit that displays subtle earth, anise notes plus and a touch of smoke. The medium-full, exceptionally precise flavors lead to a superbly focused and perfectly balanced finish. A seductive yet serious wine of immense length. 92/2012+

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. A superb wine that should age for years. 94/2014+