

Domaine Jacques-Frédéric Mugnier (Chambolle-Musigny)

2006 Bonnes-Mares Grand Cru	red	(91-93)
2006 Chambolle-Musigny	red	(87-89)
2006 Chambolle-Musigny “Les Amoureuses” 1 ^{er}	red	(91-94)
2006 Chambolle-Musigny “Les Fuées” 1 ^{er}	red	(89-92)
2006 Musigny Grand Cru	red	(93-96)
2006 Nuits St. Georges “Clos de la Maréchale” 1 ^{er}	red	(89-91)
2005 Bonnes-Mares Grand Cru	red	96
2005 Chambolle-Musigny	red	90
2005 Chambolle-Musigny “Les Amoureuses” 1 ^{er}	red	97
2005 Chambolle-Musigny “Les Fuées” 1 ^{er}	red	94
2005 Musigny Grand Cru	red	99
2005 Nuits St. Georges “Clos de la Maréchale” 1 ^{er}	red	92

Frédéric Mugnier, who now has his new *cuvée* up and running, told me that 2006 was a “difficult growing season. There was a bit of rot that appeared at the beginning of August. Everyone talks about the hail storm at the end of July but we actually had more damage from a May hail storm. September however was near perfect and we were lucky, as we have been in several vintages lately, that we had such fine weather in the last few weeks leading up to the harvest. We had essentially no rain in the 3 weeks before we began picking and because it was so dry, the rot did not spread. Sugars were very high and I asked for a *dérogation*, or a special permit to begin picking two days before the *ban de vendange*. As a consequence, I began on September 18th and I had the same sugars as in 2005, which is to say between 12.5 and 13.8%. Yields also were about the same as in 2005, which averaged between 35 and 40 hl/ha whereas it was right at 37 hl/ha in 2006. I really wasn’t terribly enthusiastic about the ‘06s at first because the tannins were drying. But after the winter and the malos, the wines became round and had much better mid-palate fat with much better integrated tannins. To my eye, the quality is not far off that of 2005 as the ‘06s are vibrant, pure, transparent and possess excellent energy.” I agree completely with Mugnier’s view of his ‘06s and like his ‘05s, they are among the vintage’s best. As to Mugnier’s ‘05s, I gave the wines monster scores, which is as readers know not something that I do very often. Well, I am thrilled to tell you that I was too conservative as they are even better than I originally estimated, which is saying something. Moreover, this summer I had the opportunity to spend a little time in Chambolle and thus I have had a chance to taste these two vintages twice and while there were minor variations with the ‘06s, which are still in barrel and thus differences are to be expected, by contrast the ‘05s were rock steady and identical both times. I mention this because it gives me every confidence that the reviews are in fact accurate because I’ve seen the wines twice and more than 4 months apart. There are two wines which stood out relative to their usual levels, the first of which is the Fuées, which delivers simply mind-boggling quality for a 1er that isn’t a Cros Parantoux, Clos St. Jacques or Amoureuses. The second is the Bonnes Mares, which has been progressively improving over the last few years and 2005 is undeniably the best vintage of this wine that I have ever tasted. Yes, the rest of the line-up is great but these two wines are head and shoulders above their usual performance levels, particularly the Bonnes Mares. And lastly, while it is in a sense pointing out the obvious, the ‘05 Musigny is one of the wines of the vintage, which along with de Vogüé, Ponsot, Rousseau, Roumier and the Domaine de la Romanée-Conti, Mugnier has produced one of the greatest wines in this domaine’s history. Should you happen upon a few bottles of the Mugnier ‘05s, don’t hesitate because as I noted in the last Issue, they have taken this domaine to a new level of excellence even while adjusting for the superior quality of the 2005 vintage. (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).

2006 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). Ripe dark raspberry aromas complement nicely rich, fresh and vibrant flavors that possess a seductive and mouth coating texture on the balanced, delicious and relatively forward finish. This is very Chambolle and worth a look as this is a fine *villages*. (87-89)/2010+

2006 Chambolle-Musigny “Les Fuées”: (from 50 year old vines – this is Mugnier’s favorite vineyard in terms of its fruit quality). This too is notably ripe yet airy with a mix of dark pinot fruit and violets that merge into fresh, racy and more mineralinfused medium weight flavors that culminate in a balanced, sweet and impressively deep finish sporting plenty of energy. This too is very Chambolle, light on its feet and beautifully transparent. Recommended. (89-92)/2013+

2006 Nuits St. Georges “Clos de la Maréchale”: An earthy and moderately sauvage nose of dark berry fruit, underbrush and a hint of stone that is picked up by the rich, sweet and intense yet stylish medium full flavors that are unusually pure for a typical Nuits while wrapped in a finish supported by quite firm, dusty and mouth coating tannins. This possesses really fine depth and the firm structure is sufficiently buried that the finish appears less structured than it really is. (89-91)/2013+

2006 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 actually quite resembles that of the Fuées though the fruit spectrum is slightly more deeply pitched and runs slightly more toward the bluer end while sliding gracefully into powerful and impressive big flavors that are rich, full, sweet and textured, underpinned by ample minerality on the focused, detailed and hugely long finish. Mugnier agreed with me that this vineyard appears to be hitting its stride as of late and while not quite as good as he would like to see, certainly better than it was only a few years ago. (91-93)/2014+

2006 Chambolle-Musigny “Les Amoureuses”: (from old vines of an indeterminate age). A highly expressive nose that is classic Amoureuses as it combines seductive spice and a ripe blend of red, black and blue fruit aromas trimmed in subtle floral notes that complement the rich, sweet, fresh and energetic medium full flavors that are supple and classy, supported by sophisticated tannins and simply gorgeous purity of expression on the terrifically long finish. Impressive. (91-94)/2014+

2006 Musigny: A gorgeously elegant and kaleidoscopic nose of high-toned red and black berry fruit aromas liberally laced with natural spices that offer impressive nuance and notable complexity introduces supple, finely detailed and beautifully textured flavors wrapped in a dusty, mineral-infused finish. This dances on the palate yet it is forceful with excellent finishing drive and intensity on the explosive and hugely long finale. This is one of those ‘wow’ wines. Don’t miss it. (93-96)/2016+

Note: the Mugnier ‘05s were bottled in May.

2005 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 elegant, ripe and seductive nose of red, blue and violet aromas that are pure and very fresh lead to refined, rich and again, ultra pure flavors that are delicious, vibrant and offer excellent volume at this level. A terrific *villages* of 1er quality and worth a close look. 90/2013+

2005 Chambolle-Musigny “Les Fuées”: (from 50 year old vines – this is Mugnier’s favorite vineyard in terms of its fruit quality). Here the aromas are slightly riper than those of the *villages* with a positively sublime elegant dark berry fruit and violet-infused nose that complements the seductive yet notably powerful plum and mineral-inflected medium full flavors that are firmly structured yet velvety with excellent depth of material on the driving, complex and stunningly long finish. The midpalate sap completely buffers the dusty tannins and this should be capable of at least a decade of improvement but it’s a 25 year wine, perhaps longer. This delivers *grand cru* quality and should absolutely be on your shopping list. 94/2015+

2005 Nuits St. Georges “Clos de la Maréchale”: In contrast to the expressiveness of the first two ‘05s, here there is a completely different aromatic profile and one that is brooding with more deeply pitched and quite ripe blue and violet aromas combining with pungent earth and game hints that continue onto the sweet, rich and sappy flavors wrapped around a firm tannic spine. This is impressive as it is clearly Nuits in character yet with refined and sophisticated structural elements. Also recommended. 92/2015+

2005 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). The concentration and intensity has slowly but noticeably been increasing over the last few vintages as the vines begin to achieve a higher average age and it’s particularly evident in 2005. Here the nose is unusually expressive rather than its usual brooding character with pretty, even elegant aromas of spicy red pinot and purple fruit and warm earth notes that can also be found on the powerful but detailed, indeed almost nervous flavors that possess excellent precision and a very attractive underlying tension on the explosive finish that delivers flat out incredible length. 2005 is the best vintage for this wine that I’ve seen since Mugnier took over. 96/2017+

2005 Chambolle-Musigny “Les Amoureuses”: (from old vines of an indeterminate age). An exuberantly spicy, pure and strikingly elegant nose that is at once airy and complex complements to perfection the layered, sweet and rich mouth coating flavors that are as stylish and pure as the nose is, all wrapped in a textured, refined and beautifully balanced finish that offers huge length. This is a serene and complete effort and again, as good as any vintage that I can remember. In short, this classy effort is pure silk and lace. In a word, magnificent. 97/2017+

2005 Musigny: Candor forces me to admit that mere words won’t begin to do a wine like this justice so I will simply state that the Mugnier Musigny is a compelling candidate for wine of the vintage honors, which is saying something significant in such a gifted vintage like 2005. An incredibly complex and kaleidoscopic nose features a dazzling array of aromas, particularly violet and rose petal nuanced with anise, clove and cinnamon that merges seamlessly into sweet, pure and ultra refined full-bodied flavors that are harmonious and deep, with a driving tension that forces everything into striking relief yet the palate impression is pure velvet on the immensely long finish. Moreover, it delivers one of my favorite aspects of great burgundy, which is power without weight but in this case, the ‘05 Musigny is an enormously powerful wine but not especially weighty. In short, this is flat out brilliant and is a wine that you will definitely want in your cellar. 99/2017+