

## Domaine Jacques-Frédéric Mugnier (Chambolle-Musigny)

2007 Bonnes-Mares Grand Cru	red	(90-92)
2007 Chambolle-Musigny	red	(86-89)
2007 Chambolle-Musigny "Les Amoureuses" 1 <sup>er</sup>	red	(90-93)
2007 Chambolle-Musigny "Les Fuées" 1 <sup>er</sup>	red	(89-91)
2007 Musigny Grand Cru	red	(92-94)
2007 Nuits St. Georges "Clos de la Maréchale" 1 <sup>er</sup>	red	(89-91)
2006 Bonnes-Mares Grand Cru	red	92
2006 Chambolle-Musigny	red	89
2006 Chambolle-Musigny "Les Amoureuses" 1 <sup>er</sup>	red	93
2006 Chambolle-Musigny "Les Fuées" 1 <sup>er</sup>	red	91
2006 Musigny Grand Cru	red	95
2006 Nuits St. Georges - Clos des Fourches	red	89
2006 Nuits St. Georges "Clos de la Maréchale" 1 <sup>er</sup>	red	91

Frédéric Mugnier described the 2007 growing season as "one of those years that starts out one way and then completely fools you. We had a very early start with a hot and dry April and I thought at first that we might have another 2003 [one of the hottest vintages on record] as we were already one week in advance of the flowering that occurred then. The season continued to be well in advance of normal until June, when the weather dramatically changed and turned wet and cool. There was rot pressure even early on, in fact we had botrytis pressure even before the flowering, which the last time I remember that happening was in 1986. The lousy weather continued until about August 20th and then suddenly, it turned from lousy to ideal. We began picking on September 3rd, which was about 110 days rather than usual 100 days after the flowering. However, there was a tremendous amount of sorting to be done and depending on the vineyard, there was a huge range of losses, which went from essentially zero to as much as 50%. Sugars were actually quite good considering the summer weather and ranged from 12 to 13%. One of the interesting things about the 2007s is how much they have changed during the course of the élevage, particularly the color which was quite light initially but has become progressively deeper, especially after the malos finished. Overall, the 2007s strike me as better versions of 2000, which is to say the same roundness and tenderness but with somewhat better transparency and more elegance." Readers who bought, or have recently tasted, Mugnier's 2000s will appreciate that a comparison to the Mugnier 2000s is a high compliment indeed as they are truly wonderful wines. As to the bottled Mugnier 2006s, they have turned out marvelously and are among the very best wines of the vintage. The Musigny is especially excellent though the Amoureuses is not far behind with honorable mentions going to the Fuées and Clos de la Maréchale at the 1<sup>er</sup> level. Note that Mugnier told me that there will probably be a Clos des Fourches in 2007 but that the cask selection had not yet been made. (A Becky Wasserman/Le Serbet Selection - Martin-Scott Wines, Lake Success, NY; Berry Bros & Rudd, Howard Ripley and Hanson & Clark, all UK).

**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 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. (86-89)/2012+

**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 nuances that signals the presence of an intense minerality on the textured and ultra pure medium-bodied flavors that are focused, intense and sneaky long as the finish returns and then returns again. Lovely, understated and impeccably balanced. (89-91)/2013+

**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. (89-91)/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 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. An understated Bonnes Mares that is built more along the lines of finesse than power and muscle. (90-92)/2014+

**2007 Chambolle-Musigny “Les Amoureuses”:** (from old vines of an indeterminate age). A seductive, spicy and pure nose offers up very fresh and expansive aromas of red and blue berry 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. (90-93)/2014+

**2007 Musigny:** As it often is, this is the most elegant wine in the range but it is also the most restrained and backward and only substantial swirling liberates the airy, clean, bright and beautifully layered red pinot, violet, spice and mineral-suffused nose from the glass. As 2007s go, this is a big wine with excellent volume to the seductively textured medium full flavors that display a taut muscularity and superb focus on the brooding, refined and quite firmly structured finish. This is very much a work in progress and it’s clear that the next 6 months of *élevage* will continue to see this develop but everything it needs to be a real gem is present. (92-94)/2016+

Note: the Mugnier ‘06s were bottled in April and May, 2008.

**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). Gorgeously pure ripe dark raspberry aromas complement nicely concentrated, 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 it is a fine *villages*. 89/2010+

**2006 Nuits St. Georges – Clos des Fourches:** (Clos des Fourches was the original name of the Clos de la Maréchale). A slight herbal note adds nuance to the equally ripe, pure and complex nose that combines notes of dark berry fruit, violet, earth and a whiff of the sauvage that carries over to the rich, textured and round middle weight flavors supported by slightly chewy tannins that are not especially elegant but neither are they rustic. A fine *villages*. 89/2013+

**2006 Nuits St. Georges “Clos de la Maréchale”:** Here the nose is understandably quite similar to the nose of the Fourche with 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. 91/2013+

**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 with fine tannins and beautiful transparency. Recommended. 91/2014+

**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 with just the barest trace of herbal while sliding gracefully into powerful and impressively broad-scaled flavors that are rich, full, sweet and textured, underpinned by ample minerality on the focused, detailed and solidly 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. 92/2016+

**2006 Chambolle-Musigny “Les Amoureuses”:** (from old vines of an indeterminate age). A highly expressive and complete knockout of a nose 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 in every respect. 93/2016+

**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, slightly austere finale. This is one of those ‘wow’ wines as well as one of the best wines of the vintage. 95/2018+