

Chambolle-Musigny

Domaine Jacques-Frédéric Mugnier (Chambolle-Musigny)

Monsieur Mugnier was rather low key about the quality of the vintage of 2007, which he remarked was certainly quite good, but not a great vintage. As he noted, "I prefer wines that are more intellectually challenging than the 2007s, which are certainly wines that are very pleasurable, but a bit easy-going and supple to really be ranked as great." My enthusiasm for his 2007s was certainly a bit more voluble, though he did rally a bit in his impression by the time we got to his simply irresistible les Amoureuses. All of the wines here were still in barrel, and had not been racked since they were placed into their barrels, as the malos were slow here and the lees are very clean, so Monsieur Mugnier saw no reason to take the wines off of them. They were scheduled to start being assembled in March in preparation for bottling in April. Across the board here, the 2007s are very supple, pure and perfumed wines, with generally moderate structures, but lovely focus and balance, fine, sappy cores of fruit and outstanding perfume. There will be both a Clos des Fourches and Clos de la Maréchale bottling from this premier cru in '07, and both wines share the sappy elegance that is so evident amongst virtually all of the Nuits St. Georges wines that I tasted this year. There was a bit less rain in June and July in Nuits than elsewhere in the Côte d'Or in this vintage, and perhaps this is the reason that there seems to be just a lit bit extra dimension to many of the Nuits St. Georges wines that I sampled, not to mention how well the inherent elegance of the vintage dovetails nicely with the more sturdy character of young Nuits. Freddy Mugnier has made simply outstanding 2007s, which will make fans of the domaine very happy when they are released.

2007 Chambolle-Musigny- Domaine Mugnier

The 2007 Chambolle *villages* is flat out beautiful in this vintage, and will drink very well from an early age. The highly perfumed bouquet offers up notes of red and black cherries, violets, cocoa, delicate herb tones and a lovely base of Chambolle soil tones. On the palate the wine is medium-full, long and sappy, with lovely harmony and focus, very little tannin, nice framing acids, and fine length and grip on the very pure and elegant finish. Quintessential Chambolle. 2012-2030. 89+.

2007 Chambolle-Musigny "les Fuées"- Domaine Mugnier

The 2007 les Fuées will be another absolutely captivating wine out of the blocks, with a beautiful synthesis of sappy fruit, intense floral tones and a lovely base of soil. The bouquet is deep and very, very pure, as it jumps from the glass in a mélange of sappy cherries, blood orange, violets, cocoa, very complex soil tones and delicate notes of smoke in the high-end. On the palate the wine is fullish, deep, long and rock solid at the core, with great focus and complexity, relatively gentle tannins, sound acids and lovely length and grip on the very refined finish. I would try to give this very delicious wine a few years in the cellar to add another layer of complexity, but it is going to be hard not to want to drink it in the first blush of youth. 2012-2035. 91.

2007 Bonnes-Mares- Domaine Mugnier

The 2007 Bonnes-Mares *chez* Mugnier was the only wine that was not voluptuously open and showing well at the time of my visit, and Monsieur Mugnier noted that it had been progressively closing for a few weeks prior to my visit, but that it had really been singing in November and December. The nose today is rather shut down and reticent, but does display the fine purity of the vintage in its mix of red cherries, orange zest, a delicate touch of beetroot, mustard seed and a complex base of soil. On the palate the wine is medium-full, deep and very pure, with good mid-palate depth currently a bit masked by some 2007 structure, and fine focus and balance. The finish

is tightly-knit, modestly tannic and really impressively long and persistent, which comes across as a bit of a surprise, given how discreet the wine is currently showing in its rather closed down state. I may well be underestimating this a bit, simply because the other wines in the cellar are so wide open for inspection. 20213-2035+. 90-92+?

2007 Chambolle-Musigny “les Amoureuses”- Domaine Mugnier

The 2007 les Amoureuses from Monsieur Mugnier is stellar, as it soars from the glass in a hauntingly perfumed mélange of red and black cherries, red plum, dried violets, beautiful herb tones, a hint of cocoa and a great, complex base of soil. On the palate the wine is deep, fullish and quite sappy at the core, with a velvety attack, perfect balance, beautiful focus and superb length and grip. This will be absolutely irresistible from the start, but to drink the wine before it has had at least six or seven years of bottle age it to no doubt miss out on the remarkable secondary layers of complexity that will emerge with cellaring. A gorgeous, gorgeous wine. 2015-2040+. 94.

2007 Musigny- Domaine Mugnier

The 2007 Mugnier Musigny is simply magical, as it offers up a celestial bouquet of red and black cherries, pomegranate, blood orange, woodsmoke, coffee, cocoa, brilliant soil elements, sweet herbs and again, dried violets in the upper register. On the palate the wine is deep, full-bodied and impeccably balanced, with a velvety palate impression tied to great focus and purity. The core of the wine is rock solid and very sappy, and the wine delivers flawless focus and intensity of flavor on the very long, complex and modestly tannic finish. With tangy acids and great grip, this is a dynamite example of the vintage. As Monsieur Mugnier chuckled (while I was jumping up and down in enthusiasm), “Granted, this may not be an intellectual wine, but perhaps it can be said to be very spiritual in this vintage.” Amen. 2016-2050. 96+.

2007 Nuits St. Georges “Clos des Fourches”- Domaine Mugnier

The 2007 Clos des Fourches (made from de-classified barrels of the Clos de la Maréchale) is destined to be a spectacular partner at the dinner table right off the bat, as it possesses the sappy elegance of so many Nuits bottlings in this vintage, without any of the customary sturdiness of young wines from this commune. The lovely bouquet delivers a fine mélange of black cherries, red plums, cocoa, vinesmoke and a complex base of soil. On the palate the wine is fullish, deep and very pure, with lovely focus, very moderate tannins, bright acids and lovely length and grip on the complex and classy finish. A lovely bottle in the making. 2009-2025. 89.

2007 Nuits St. Georges “Clos de la Maréchale”- Domaine Mugnier

The 2007 Clos de la Maréchale is terrific, and shares the refined elegance of the vintage in Nuits St. Georges with the above wine. The bouquet is deeper, sappier and more seriously complex than the Clos des Fourches, as it offers up a superb blend of sappy black cherries, plums, pomegranate, dark chocolate, a lovely base of soil, fresh herbs and a hint of violet in the upper register. On the palate the wine is full-bodied, beautifully focused and very suave, with a sappy core of fruit, modest tannins and excellent length and grip on the complex and perfectly balanced finish. A superb bottle of Nuits in the making. 2013-2035. 92.