

Nuits-Saint-Georges 1er cru Clos de la Maréchale



DOMAINE JACQUES-FRÉDÉRIC MUGNIER

AU CHÂTEAU DE CHAMBOLLE-MUSIGNY, FRANCE

History

The tradition of a white Clos de la Maréchale was lost almost 50 years, but several exceptional old bottles, found buried in the cellar, convinced us to revive this rare wine. Thus, the Clos de la Maréchale has been made in two colors since the 2005 vintage.

The vines

In order to recreate a Chardonnay plantation straight away capable of producing adult vine quality material, we chose to apply a technique rarely used in Burgundy known as top-grafting.

Rather than ripping out the vines to start anew, this technique consists of preserving the old vine (previously grafted to Pinot Noir) and inserting a Chardonnay bud under the bark of its trunk, which, over the following weeks, will fuse with the wood of the old vine, feed on its sap and develop, giving the fruit in the following year.

This delicate technique requires intense and meticulous work in the first year but ensures the preservation of the plant's well-developed root system, allowing it to continue producing high quality grape material.

We have thus top-grafted approximately 6000 plants, together producing 2000 to 3000 bottles per year.

The wine

The Clos de la Maréchale white stands out from the great whites of the Côte de Beaune through its great minerality, its aromas that combine pear with exotic fruits, great power and a certain nerve, the sign of longevity.