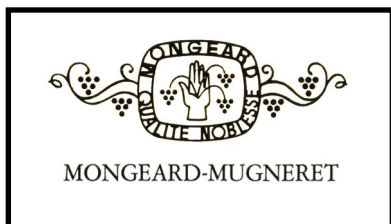


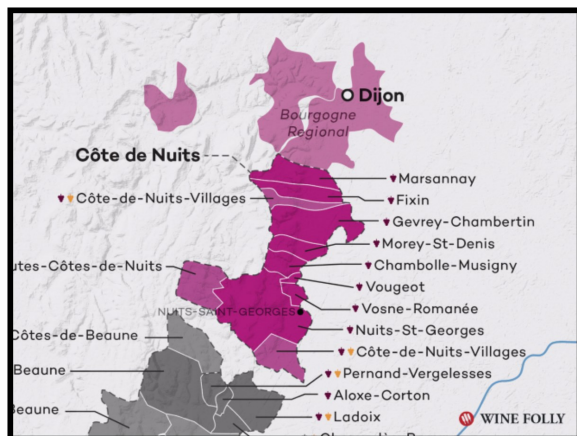
MONGEARD-MUGNERET

COTE D'OR



The Mongeard family origins date back to 1620 in the commune of Vosne-Romanée in Burgundy. Situated in between Dijon and Beaune, the Domaine Mongeard-Mugneret was renamed in 1945 after the marriage of Eugène Mongeard and Edmée Mugneret which allowed both families vineyards to combine, thus increasing the size of their joint domaine. Their son Jean began bottling wine for the first time and released it commercially under the new name. Jean also began selling estate fruit to high-end producers such as Marquis d'Angerville and Henri Gouges.

Today the estate has about 75 acres of land in around 35 different vineyards including four grand cru parcels: Échezeaux, Grands Échezeaux, Clos de Vougeot and Richebourg. With a specialty in producing high-end examples of the Pinot Noir grape variety, the domaine also releases some Chardonnay and Aligoté white wines.



Vineyards are 45-50 years old on average and are grafted with superior Pinot Noir clones. Yields have been a mere 2.9 tons per acre. In the vineyards, the domaine has employed the philosophy of *lutte raisonnée* since the early 2000s. Vines are pruned Guyot, and a green harvest takes place. Harvest is completely by hand.

Grapes are destemmed, except for Richebourg for which about one-third of the stems are retained. The crop is then placed in the vats for alcoholic fermentation. Equipped with a very sensitive sulphate-measuring pump, Vincent practices a traditional and moderate sulphating. Cool maceration of between 4-5 days.

Generally speaking, the Premiers Crus receive about 40-50% new oak and the Grands Crus receive about 60-70% new oak. The oak barrels are from L'Allier, La Nièvre, and Les Vosges, and the domaine requests woods that are dried in open air and barriques that are slightly burnt.

After a couple of months in the barrels, the wine goes through malolactic fermentation. In the spring, racking allows for the removal of the fine sediments. A second racking during the following winter. After a total of 18-22 months of aging, the wines are bottled without any filtration, only one fining could be necessary. The bottles further aged in the cellars before being released.



"The more you know about wine, the more you'll want to know about us."

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