

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

<b>1999 Bonnes-Mares Grand Cru</b>	<b>red</b>	<b>91</b>
<b>1999 Chambolle-Musigny</b>	<b>red</b>	<b>88</b>
<b>1999 Chambolle-Musigny “Les Amoureuses” 1<sup>er</sup></b>	<b>red</b>	<b>92</b>
<b>1999 Chambolle-Musigny “Les Fuées” 1er</b>	<b>red</b>	<b>90</b>
<b>1999 Musigny Grand Cru</b>	<b>red</b>	<b>94</b>

Last year at this time, M. Mugnier was of the view that while his 1999s were good, he preferred both his 2000s and 1998s. He made a strong case for his '98s (and the wines made an even stronger case) and then he somewhat surprisingly declared that the 2000s were better as well (average yields for the 2000s were 45 hl/ha, 55hl/ha for the 99s and 20 hl/ha for the 98s). However, now that the '99s are in bottle, he changed his mind somewhat as he believes they have definitely improved and even went so far as to say that it turned out to be an excellent vintage *chez* Mugnier.

Unfortunately, the 2000s were in the process of being racked the day of my visit and thus were essentially in no position to be evaluated. I did taste several and they appear to have excellent underlying material but that's all that can be safely said; I will try and visit again on my February trip and put a review of the 2000s in Issue 6.

Clos de la Maréchale Update: As discussed in Issue 1 regarding the evolving circumstances of Domaines Mugnier and Faively (the current proprietor) with respect to the huge 9.55 ha Nuits 1er vineyard of Clos de la Maréchale, it appears more and more like Mugnier will take it back. This presents certain challenges as it will triple the size of the Domaine but Mugnier assured me that it is his intention to retrieve the vineyard and see what he can do with it. Nothing will happen until later this year but it will be interesting to see what eventually transpires.

**1999 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). Exquisitely elegant Chambolle fruit, excellent attack and ripe round red fruit flavors that are all about finesse and delicacy. This should need 5 years in the cellar and then drink well for another 5. 88/2006-12

**1999 Chambolle-Musigny “Les Fuées”:** (from 50 year old vines – this is M. Mugnier's favorite vineyard in terms of its fruit quality). A clear step as it delivers the same exquisite Chambolle fruit yet with a touch more nuance and complexity that is text book in its precision. Supple yet intense flavors with buried tannins, solid length and beautiful acid/fruit balance. 90/2007-15

**1999 Chambolle-Musigny “Les Amoureuses”:** (from old vines of an indeterminate age). Wonderfully expressive with buckets of spicy black fruit and seductive flavors. Very rich, very pure with tightly focused flavors, excellent balance and pronounced finishing tannins. Not a big wine but it is very “Mugnier” in style. 92/2007-15

**1999 Bonnes-Mares:** (50% of the vines were planted in 1980 and 1988, with the remainder planted in the '50s). Similar in style to the Amoureuses though less forward and much more structured. Frank attack with dusty finishing tannins. Lovely, powerful and superbly long with *grand cru* size. 91/2008-18

**1999 Musigny:** Powerful yet subtle with wonderfully pure, fine black cherry fruit aromas and elegant, sexy, refined flavors underpinned by velvet wrapped tannins. Though not especially dense, it has a finish that lasts for minutes and exudes energy and vibrancy. This should drink well for a long, long time. Brilliant! 94/2008-20