

Domaine Jacques-Frédéric Mugnier (Chambolle-Musigny)

2000 Bonnes-Mares Grand Cru	red	(88-90)
2000 Chambolle-Musigny	red	(85-88)
2000 Chambolle-Musigny “Les Amoureuses” 1^{er}	red	(89-92)
2000 Chambolle-Musigny “Les Fuées” 1^{er}	red	(86-89)
2000 Musigny Grand Cru	red	(90-93)

As I noted in Issue 5, Frédéric Mugnier was of the view that while his '99s 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, about 20% less than the '99 yields). However, now that the '99s are in bottle, he has changed his mind somewhat as he believes they have definitely improved and even went so far as to say that '99 has turned out to be an excellent vintage after all *chez* Mugnier.

The 2000s were in the process of being racked at the time of my November visit but I had the chance to taste them this past February. Mugnier plans to bottle them in March without fining or filtration. He describes the 2000s as very round, fine and pure as well as being wines of pleasure though not for long keeping.

While I don't believe the Mugnier 2000s are superior to his '99s, there is no doubt that it's a fine vintage for the Domaine and these wines are clearly worth searching for.

2000 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). Pure, fresh, rich, expressive fruit and the flavors are not especially dense nor is there much tannin to resolve. There is lovely fruit/acid balance and this should benefit from 2 to 4 years of cellar time. (85-88)/2005-9

2000 Chambolle-Musigny “Les Fuées”: (from 50 year old vines – this is Mugnier's favorite vineyard in terms of its fruit quality). A clear step up as it delivers the same exquisite Chambolle fruit yet with a touch more nuance and complexity that is text book in its precision. The fruit is black, sweet and spicy, indeed almost exuberant for a young Mugnier wine followed by supple, forward, rich, elegant flavors and fine length. Ripe and quite long yet all remains in harmony. (86-89)/2005-12

2000 Bonnes-Mares: (50% of the vines were planted in 1980 and 1988, with the remainder planted in the '50s). Extremely spicy, elegant black fruit combined with dried herbs and roasted earth hints with positively delicious flavors that display a touch of chocolate and yet more spice. This is nicely complex, forward and supple yet quite persistent. A very fine if not truly exceptional Bonnes Mares. (88-90)/2006-14

2000 Chambolle-Musigny “Les Amoureuses”: (from old vines of an indeterminate age). Another step up in intensity, focus, finesse and power with superb aromatic intensity and outstanding complexity. Extremely rich with hints of mocha and though this is not particularly structured, it should age well for the better part of a decade and hold longer than that. The tannins are buried but completely buffered and the black fruit aromas and flavors are wonderfully seductive. Sexy, long and altogether impressive for the vintage. (89-92)/2007-15

2000 Musigny: This explodes on the nose and palate with fabulously complex aromas of black, seductive fruit trimmed in earth, anise, dried herbs and a touch of smoke and medium to full-bodied flavors that offer exceptional focus and such richness that this seems almost liqueur-like. But even more impressive is the finish which simply does not quit yet despite all the fireworks, this manages to remain discreet, harmonious and perfectly balanced. While there is plenty going on, this is not a particularly big Moose yet it is superbly refined, classy and extremely pure. Knock out quality for the vintage and if it puts on additional weight, my rating may seem very conservative. (90-93)/2009-18