

Domaine Jacques-Frédéric Mugnier (Chambolle-Musigny)

2001 Bonnes-Mares Grand Cru	red	(89-92)
2001 Chambolle-Musigny	red	(87-90)
2001 Chambolle-Musigny “Les Amoureuses” 1 ^{er}	red	(91-94)
2001 Chambolle-Musigny “Les Fuées” 1 ^{er}	red	(88-91)
2001 Musigny Grand Cru	red	(92-95)
2000 Bonnes-Mares Grand Cru	red	90
2000 Chambolle-Musigny	red	87
2000 Chambolle-Musigny “Les Amoureuses” 1 ^{er}	red	91
2000 Chambolle-Musigny “Les Fuées” 1 ^{er}	red	88
2000 Musigny Grand Cru	red	92

Frédéric Mugnier calls his 2001s a “blend of 1993 and 1999 as they have the structure of '93 with the expressiveness of '99. The vintage is much more like '99 than 2000 as there is excellent flesh and depth plus better overall balance”. Because Mugnier believes that 1993 is the greatest vintage in the last two decades, he’s careful to point out that any comparison to '93 is extremely high praise. Mugnier went on to note that he is progressively using less and less new oak as he believes the oak spice only interferes with the clear conveyance of the underlying *terroir*; new oak now averages only 20% (slightly more for the Bonnes Mares), which is one of the lowest percentages of any top domaine in the Côte de Nuits. “The malos were extremely long and some barrels are only now just finishing and thus I will be in no hurry to bottle”. His present plan is bottle sometime between March and June, without fining or filtration. (A Becky Wasserman/Le Serbet Selection – sbw@wanadoo.fr; Martin-Scott Wines, Lake Success, New York; Esquin Imports, San Francisco, California).

Please see Issue 6 for more in-depth comments about the Mugnier 2000s, now that they are in bottle they prove Mugnier’s contention that it was an extremely solid vintage for him. While I don’t believe the Mugnier 2000s are superior to his ‘99s as he originally contended, there is no doubt that it’s a fine vintage for the Domaine and clearly worth searching for.

2001 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). Elegant, pure and altogether lovely with extremely fresh red pinot fruit and expressive, delicious, racy and precise flavors that deliver gorgeous acid/fruit balance. Finesse personified and this is really a fine *villages* level wine. Textbook Chambolle. (87-90)/2006-12

2001 Chambolle-Musigny “Les Fuées”: (from 50 year old vines – this is Mugnier’s favorite vineyard in terms of its fruit quality). This too is extremely elegant with a bit more depth and richness on the nose followed by cool, mineral-laden, superbly precise, medium weight flavors that are rounded and softened by the mid-palate extract and this finishes with beautiful clarity. (88-91)/2008-14

2001 Bonnes-Mares: (50% of the vines were planted in 1980 and 1988, with the remainder planted in the ‘50s). Despite the close proximity of the vines (Fuées abuts the end of Bonnes Mares), this could not be more different with its intensely black fruit nose trimmed with ripe, damp forest floor aromas and tannic, full-bodied, somewhat austere and backward flavors that manage to retain a fine sense of balance and outstanding length. Mouth coating, precise and very fresh. (89-92)/2010-20

2001 Chambolle-Musigny “Les Amoureuses”: (from old vines of an indeterminate age). Strikingly seductive, highly perfumed, slightly musky aromas of black cherries, fresh flowers and ripe plums followed by brilliantly spicy, even sexy, mouth coating, liqueur-like sappy flavors that finish with stunning elegance and a firm, pure, moderately linear finish. There is *grand cru* length and there is such a reserve of material here to enable this to age for years. (91-94)/2012-20

2001 Musigny: Aromatically reserved, even brooding though with coaxing reveals remarkably complex aromas of a simply incredible panoply of black fruits, earth, spice, crushed herbs and notes of red and black cherries. The understated, powerful, very concentrated, perfectly harmonious flavors are astonishingly rich yet finely detailed, culminating in a stupendously long finish that offers intense minerality. If this adds a touch of weight and richness as it finishes its *élevage*, it may very well rival the stupendous 1998. (92-95)/2014-25

2000 Chambolle-Musigny: Pure, bright, fresh, rich, expressive fruit and the flavors are not especially dense nor is there much tannin to resolve. There is lovely fruit/acid balance with a lovely mineral quality and a bit more elegance but less density, than the Fuées. 87/2006-10

2000 Chambolle-Musigny “Les Fuées”: A 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. Approachable now but this will better in a few years. 88/2005-12

2000 Bonnes-Mares: Spicy, floral red and black fruit aromas combine with dried herbs and roasted earth hints, which lead to positively delicious, vinous, medium weight, moderately structured 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 which displays more elegance than usual with plenty of chewy finishing tannins. 90/2008-14

2000 Chambolle-Musigny “Les Amoureuses”: Another step up in intensity, focus, finesse and power with superb aromatic intensity and outstanding complexity. Airy, extremely elegant, rich nose 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 linear flavors are wonderfully seductive. Sexy, long and altogether impressive for the vintage and this is about as pretty as Burgundy gets. 91/2008-15

2000 Musigny: This explodes on the nose and palate with fabulously complex aromas of floral black, seductive fruit trimmed in earth, anise, dried herbs and a touch of smoke and medium -full flavors that offer exceptional focus and such richness that this too 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. Class in a glass and this delivers knock out quality for the vintage. 92/2009-16