

Domaine Jacques-Frédéric Mugnier (Chambolle-Musigny)

2005 Bonnes-Mares Grand Cru	red	(92-95)
2005 Chambolle-Musigny	red	(89-91)
2005 Chambolle-Musigny “Les Amoureuses” 1 ^{er}	red	(93-95)
2005 Chambolle-Musigny “Les Fuées” 1 ^{er}	red	(90-92)
2005 Musigny Grand Cru	red	(96-99)
2005 Nuits St. Georges “Clos de la Maréchale” 1 ^{er}	red	(89-92)
2004 Bonnes-Mares Grand Cru	red	90
2004 Chambolle-Musigny	red	88
2004 Chambolle-Musigny “Les Amoureuses” 1 ^{er}	red	92
2004 Chambolle-Musigny “Les Fuées” 1 ^{er}	red	90
2004 Musigny Grand Cru	red	93
2004 Nuits St. Georges – Clos des Fourches	red	88
2004 Nuits St. Georges “Clos de la Maréchale” 1 ^{er}	red	89

Frédéric Mugnier, who now has his new *cuvée* up and running, told me that 2005 was blessed with a “great growing season. It was very regular and consistent with no excesses. We began picking on September 18th and except for 2003, the 18th is the earliest date that we have ever picked and coincidentally, we also began picking on the 18th in 2006. It’s interesting to consider that what was once the record for the earliest harvest dates are fast becoming the norm. Where this will take us going forward is anyone’s guess but it’s something that concerns me greatly. The crop was extremely clean and there was very little sorting required. Sugars were strong at between 12.5 and 13.8% and there was no chaptalization with good if not high yields coming in a range of 35 to 40 hl/ha. For me 2005 offers the aromas of a fresh vintage but the richness and maturity of a ripe one.” Mugnier has consistently said that the biggest benefit from adding the huge 9.5 ha vineyard of Clos de la Maréchale is that it enabled him to add additional vineyard personnel. As he explained it to me he had “1 vineyard worker for 4 ha and now I have 9 for 14 ha, 6 of which are permanent. Thus, when something has to be done immediately, I have people available to address the problem whereas before, there were sometimes scheduling delays.” The benefit of this attention to detail cannot be overestimated as the increase in quality, which was already exceptionally high, has been immediately obvious. Indeed, as good as the Mugnier ‘04s are, the ‘05s have ascended to a new level of quality even while adjusting for the superior quality of 2005 versus 2004. Indeed, both the Musigny and Amoureuses are flat out incredible and the ‘05 Bonnes Mares is potentially the best vintage I have ever seen for this wine. Note that there is also a Nuits *villages* made from young vines Clos de la Maréchale called Clos des Fourches that was produced in 2004 but Mugnier found the quality so high in 2005 that he put all of the production into the Clos de la Maréchale. Mugnier was careful to note however that this is his view at present and it’s possible that he may declassify a portion of Clos de la Maréchale as he did in 2004. Lastly, the Nuits white that Mugnier will make going forward was so reduced that he was reluctant to present it. (A Becky Wasserman/Le Serbet Selection – sbw@wanadoo.fr; Martin-Scott Wines, Lake Success, NY; Vinalia, Los Angeles, CA; Morris & Verdin, Howard Ripley and Hanson & Clark, all UK).

2005 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). An elegant and seductive nose of red, blue and violet aromas that are pure and very fresh lead to refined, rich and again, ultra pure flavors that are delicious and offer excellent volume at this level. A terrific *villages* of 1^{er} quality and worth a close look. (89-91)/2011+

2005 Chambolle-Musigny “Les Fuées”: (from 50 year old vines – this is Mugnier’s favorite vineyard in terms of its fruit quality). Here the aromas are slightly riper than those of the *villages* with an equally elegant dark berry fruit and violet-infused nose that complements the seductive yet notably powerful plum and mineral-inflected medium full flavors that are firmly structured yet velvety with excellent depth of material on the driving and complex finish. The mid-palate sap completely buffers the dusty tannins and this should be capable of at least a decade of improvement. (90-92)/2013+

2005 Nuits St. Georges “Clos de la Maréchale”: A completely different aromatic profile presents itself with more deeply pitched and quite ripe blue and violet aromas combining with pungent earth and game hints that continue onto the sweet, rich and sappy flavors wrapped around a firm tannic spine. This is impressive as it is clearly Nuits in character yet with refined and sophisticated structural elements. Also recommended. (89-92)/2013+

2005 Bonnes-Mares: (50% of the vines in this .35 ha parcel were planted in 1980 and 1988, with the remainder planted in the ‘50s; the vines are planted in both *terres rouges* and *terres blanches* but there is a slight majority in the latter). The concentration and intensity has slowly but noticeably been increasing over the last few vintages as the vines begin to achieve a higher average age and it’s particularly evident in 2005. Here the nose is unusually expressive rather than its usual brooding character with pretty, even elegant aromas of spicy red pinot fruit and warm earth notes that can also be found on the powerful but detailed, indeed almost nervous flavors that possess excellent precision and a very attractive underlying tension on the explosive finish. 2005 is the best vintage for this wine that I’ve seen since Mugnier took over. (92-95)/2015+

2005 Chambolle-Musigny “Les Amoureuses”: (from old vines of an indeterminate age). An exuberantly spicy, pure and strikingly elegant nose that is at once airy and complex complements to perfection the layered, sweet and rich mouth coating flavors that are as stylish and pure as the nose is, all wrapped in a textured, refined and beautifully balanced finish that offers huge length. This is a serene and complete effort and again, as good as any vintage that I can remember. In short, this classy effort is pure silk and lace. (93-95)/2013+

2005 Musigny: Candor forces me to admit that mere words won’t begin to do a wine like this justice so I will simply state that the Mugnier Musigny is a compelling candidate for wine of the vintage honors, which is saying something significant in such a gifted vintage like 2005. An incredibly complex and kaleidoscopic nose features a dazzling array of aromas, particularly violet and rose petal nuanced with anise, clove and cinnamon that merges seamlessly into sweet, pure and ultra refined full-bodied flavors that are harmonious and deep, with a driving tension that forces everything into striking relief yet the palate impression is pure velvet on the immensely long finish. In short, this is flat out brilliant and is a wine that you will definitely want in your cellar. And it’s a wine that I will be putting in mine as well. (96-99)/2017+

2004 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). A nose of ultra fine and pure red pinot fruit aromas combines with fresh, sweet and beautifully detailed flavors that are textured and long on the nervous finish. This is really an exceptionally pretty wine and classic Chambolle in both style and character. 88/2009+

2004 Nuits St. Georges – Clos des Fourches: (Clos des Fourches was the original name of the Clos de la Maréchale; from young vines that represented approximately one-quarter of the total production). A completely different nose with fresh dark berry fruit aromas nuanced by undertones of earth and herbs that complement the round, intense and pure flavors that display almost no rusticity and a finely grained minerality, culminating in a nicely powerful, firm and persistent finish. As Nuits *villages* examples go, this is really quite an elegant wine. 88/2011+

2004 Nuits St. Georges “Clos de la Maréchale”: This is more elegant and complex aromatically and slightly finer with detailed, expressive and pure aromas of earth, black fruit and plum that dissolve into beautifully complex, refined and balanced flavors that also display ample finishing minerality and better overall phenolic ripeness. A really lovely effort that should age effortlessly. 89/2012+

2004 Chambolle-Musigny “Les Fuées”: (from 50 year old vines – this is Mugnier’s favorite vineyard in terms of its fruit quality). This too is exceptionally elegant but slightly deeper with richer fruit nuances and hints of spice and earth that lead to briar and raspberry-infused flavors that are supple yet concentrated while remaining focused on the long finish that offers notes of violet and plum plus the classic Fuées minerality. Fine intensity here as well as impeccable balance. 90/2012+

2004 Bonnes-Mares: (50% of the vines were planted in 1980 and 1988, with the other 50% planted in the ‘50s). As one would expect, this is a bigger wine that offers a bit more aromatic complexity with attractive floral aromas of violets, earth and cassis that precede racy, edgy and powerful medium full flavors that are direct, indeed even rather linear on the borderline stern and presently austere finish. This is built to age and a wine that I doubt will be overly approachable young and thus moderate patience will be required. 90/2013+

2004 Chambolle-Musigny “Les Amoureuses”: (from old vines of an indeterminate age). A strikingly seductive nose of spice, hoisin and anise that adds nuance to the largely black pinot fruit aromas and continue onto the sappy, rich and mouth coating middle weight flavors that possess a bit more mid-palate fat and an explosive, fresh and harmonious finish. I particularly like the transparency here and this is an exceptionally stylish effort that will age gracefully but could actually be approached now with pleasure. 92/2012+

2004 Musigny: A simply sublime mix of spicy, elegant, pure and sophisticated red and black fruit aromas that blend into supple, rich and again, extremely pure, indeed crystalline medium full flavors that are restrained and backward but not stern like those of the Bonnes Mares, all wrapped in a vibrant finish of exceptional intensity. This is superbly well focused and almost etches itself into the palate though the tannic spine is well buffered by plenty of mid-palate sap. A complete wine that will also demand a bit of patience. 93/2014+