

Domaine Jacques-Frederic Mugnier

By [Stephen Tanzer](#)

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Freddy Mugnier carried out a more careful debourbage than normal in 2007 as he had to eliminate some rotten fruit in most of his vineyards, but he told me that the wines were so clear by November that he wasn't planning to rack them until the bottling. "The pHs are normal, and not especially high," he told me. "The vintage has a lot in common with 2000, or at least that was my first impression. The grapes had thin skins and the wines are low in tannins but they have better acidity. Since the end of the malos in March they've put on weight and color and become more serious. They'll definitely age for 15 years or more, like just about all of my vintages, but will they become greater? I'm not sure there's a hidden dimension to the wines." In contrast, he thought his 2005s and 2006s could last for 50 years, adding that the 2006s were at least as rich as the 2005s, and fresher. But he noted that the development of his wines constantly surprises him. "The '86s, '88s and '97s seemed to be at their peaks at a certain point only to become better and fresher five years later," he said, "while vintages like '90 and '93 have simply aged very slowly and steadily." (A Becky Wasserman selection; importers include Martin-Scott Wines, Ltd., Lake Success, NY)

2007 Domaine Jacques Frederic Mugnier Chambolle Musigny

Medium red. Pungent aromas of strawberry, cherry, raspberry, flowers and blood orange. Pure, juicy and on the lean side; noteworthy more for its energy than for its flesh. But this has beautiful fruit.

88-90

2007 Domaine Jacques Frederic Mugnier Chambolle Musigny Les Fuees

Musky nose is dominated by pungent smoky minerality and crushed stone. Then fatter and chewier than the village wine, with more smoky oak and brown spices showing. Finishes with a note of tobacco. Seems less pristine and distinctive than the village wine, but there's more wine here. A sample from a second barrel was still quite bound-up, showing musky strawberry and mocha notes and a bit more clarity.

88-91

2007 Domaine Jacques Frederic Mugnier Bonnes Mares

Good bright, full red. Vibrant, pure aromas of blueberry, violet, crushed stone and minerals. Juicy and classically dry, with tightly wound berry and floral flavors and a firm tannic spine. A pretty, pure wine that's very Chambolle in style but seems a bit slight for grand cru. Finishes firm and rather closed in on itself, with evidence of oak tannins. This is aging in one-third new oak, vs. about 20% for the other wines here-but my sample was from a 1999 barrel!

89-91

2007 Domaine Jacques Frederic Mugnier Nuits Saint Georges Clos de la Marechale

(Mugnier assembled multiple components to make a single representative sample) Good bright red. Lovely floral lift to the aromas of blackberry, cassis, blueberry and maraschino cherry; I might have thought I had my nose in a glass of Chambolle. Broader and less detailed than the Bonnes-Mares but with more obvious sweetness to its dense, sappy red fruit flavors. If this is Chambolle on the nose, the finish shows chewy, more chunky Nuits-Saint-Georges tannins but also a lovely light touch. I asked Mugnier why his Nuits often shows a Chambolle-like character to its fruit, if not to its structure. "Each grower makes a caricature of his appellation," he responded. "It's psychological. And in my case I'm not afraid to make soft, delicate wines."

88-91

2007 Domaine Jacques Frederic Mugnier Chambolle Musigny Les Amoureuses

Good bright, full red. Pungent, captivating aromas of red cherry, raspberry, crushed stone and flowers, with a suggestion of candied fruits. Wonderfully detailed and pure in the mouth, with vibrant flavors of red fruits, flowers and minerals. Not especially powerful or fleshy on the back end but finishes with superb finesse and very fine tannins, not to mention ineffable lingering red cherry perfume. This was 12.5% natural alcohol, chaptalized to 13.2%.

91-93

2007 Domaine Jacques Frederic Mugnier Musigny

Good bright, full red. Imploded but wonderfully pure aromas of raspberry, blood orange, red licorice, espresso and dried flowers. Dense, sappy and brooding, showing darker flavors and a wilder character than the Amoureuses, as well as a strong torrefaction element. A more introverted, tannic wine, not yet showing the clarity of the Amoureuses but finishing more horizontal, with more depth. Mugnier noted that his Musigny is a wine from a single block of vines, while his Amoureuses is more "dynamic" as it's a blend of multiple elements.

92-94

2006 Domaine Jacques Frederic Mugnier Chambolle Musigny

(\$103) Good dark red. Compellingly vibrant aromas of raspberry, strawberry and blood orange lifted by spices and crushed stone. Intense and alive on the palate, boasting terrific density for village wine. The long, sweet, palate-staining finish features dusty tannins and impressive energy. A big success.

90

2006 Domaine Jacques Frederic Mugnier Nuits Saint Georges Clos des Fourches

(\$72; made from mostly younger vines in the Clos de la Marechale) Bright dark red. Currant, bitter chocolate, fresh herbs and a whiff of flowers on the nose. Juicy, spicy black fruit flavors show a creamy sweetness in the context of the vintage. Finishes with fine-grained tannins that build in the glass.

89

2006 Domaine Jacques Frederic Mugnier Nuits Saint Georges Clos de la Marechale

(\$101) Saturated red-ruby color. Pure, vibrant nose features smoky black cherry. Rich, sweet and pure, with superb energy to the flavors of black and red cherry and minerals. Impressively dense, broad wine, finishing with excellent lingering perfume and solid spine for aging. In comparison to this wine, the 2005 version seems a bit easier.

92

2006 Domaine Jacques Frederic Mugnier Chambolle Musigny Les Fuees

(\$173) Bright, dark red. Fresh, complex nose melds musky raspberry, smoky minerality, brown spices, mocha and underbrush. Lush and fat with fruit; in fact, this is amazingly opulent for 2006 but almost magically weightless. Finishes very long, sweet and perfumed, with substantial fine tannins and notes of game and spice. Very impressive.

92

2006 Domaine Jacques Frederic Mugnier Bonnes Mares

(\$370; from a blend of 60% white and 40% red soil, says Mugnier) Bright, medium red. Perfumed nose of blueberry, mocha and crushed stone. Plush on entry, then wonderfully fresh in the middle and less plump than the Fuees, with terrific stony verve and mineral intensity to the crushed black fruit flavors. Very broad on the back end. This will rely more on its serious tannins than on its acids for longevity-and it will require at least 10 to 12 years of cellaring.

93

2006 Domaine Jacques Frederic Mugnier Chambolle Musigny Les Amoureuses

(\$380) Bright, dark red. Pure but subdued aromas of raspberry, minerals, rose petal and flinty stone. Wonderfully suave on entry, then vibrant and sappy in the middle, with pungent raspberry and crushed stone flavors boasting outstanding density and freshness. Mounts impressively on the back half, finishing with outstanding lift and perfume and broad, fine-grained tannins that reach the front teeth. Exciting wine.

95

2006 Domaine Jacques Frederic Mugnier Musigny

(\$616) Deep red with ruby tones. Flamboyantly ripe aromas of black fruits, blood orange, peony and espresso. Huge yet weightless, saturating every square millimeter of the mouth with very ripe dark fruits, minerals and spices. This plush, sweet, extremely unevolved wine is almost monolithic today but the explosive, palate-staining finish suggests that it has a slow and glorious evolution ahead of it. The fruit here was picked with potential alcohol of 13.7%, the same as in 2005.

96(+?)