



DOMAINE MONGEARD-MUGNERET

WINE-MAKING AND MATURING

RED WINES

WINERY

Before destemming, the grapes are carefully cleaned and selected in order to preserve only the healthy berries.

Stainless steel tanks from 20 to 60 hectoliters are used according to the quantity harvested by appellation. Destemming is done depending on the quality of the vintage and the maturity of the grapes.

MACERATION

A light, cold maceration (around 10°C) for at least 48 hours can be beneficial before the start of alcoholic fermentation.

FERMENTATION

Fermentation starts naturally and is carefully monitored. A traditional punch down is done once a day. The process of converting sugar into alcohol lasts between 10 and 12 days. A slow and methodical pressing will end the vinification.

MATURING AND BOTTLING

The wines are put in the barrels.

The proportion of new barrels varies from:

- 60-100% for Grands Crus Appellations
- 30-50% for Villages and Premiers Crus Appellations
- 5-20% for Savigny les Beaune and Fixin appellations

The finest-grained timbers are personally selected from the Nièvre, the Allier, or other beautiful forests. They are:

- Delivered split
- Air-dried at the Domaine for 18 to 26 months
- Made to order by our barrel maker according to our instructions and adapted to the vintage

The wines are left to mature in barrels for 14 months (regional appellations) to 18 months (Grand Cru).

- One racking
- Only the regional appellations can be filtered (White-Rosé-Red). The other cuvées are bottled without any further preparation or filtration.



WHITE WINES

WINE-MAKING

- Stainless steel tanks for Bourgogne Aligoté and Bourgogne Chardonnay
- Demi-Muids (600-liter oak barrels) for Bourgogne Hautes-Côtes de Nuits and Marsannay "Clos du Roy"

FERMENTATION

Approximately 12 days for the Bourgogne Hautes-Côtes de Nuits white "Le Prieuré" and the Marsannay "Clos du Roy" in barrels.

MATURING

- Bourgogne Hautes-Côtes de Nuits white "Le Prieuré": 100% matured in muids
- Bourgogne Aligoté and Bourgogne Chardonnay: stainless steel tanks
- One racking after malolactic fermentation
- Cold treatment before bottling
- No fining but light filtration for a brilliant presentation