



DOMAINE MONGEARD-MUGNERET

GRANDS ECHEZEAUX

Grand Cru

Appellation d'Origine Contrôlée

VINEYARD MANAGER	Vincent MONGEARD
TOTAL AREA OF THE VINEYARD	30 HECTARES
AVERAGE ANNUAL PRODUCTION	150 000 BOTTLES
TOTAL AREA UNDER THIS APPELLATION	9ha 14a 45ca
AREA UNDER PRODUCTION AT THE DOMAINE	1ha 44a 40ca
AVERAGE PRODUCTION AT THE DOMAINE	45.40hl
SOIL	RICH IN CLAY ON BAJOCIEAN LIMESTONE
ALTITUDE	260 METERS
GRAPE VARIETIES	100% PINOT NOIR
AVERAGE AGE OF VINES	65 TO 70 YEARS
HARVESTING BY HAND EXCLUSIVELY	HAND-SORTED IN THE WINERY
DESTALKING	ACCORDING TO THE QUALITY OF THE VINTAGE
MATURING	100% NEW OAK BARRELS



HISTORY

During the 18th century, the Echezeaux vineyards belonged to Cîteaux Abbey. Formerly, this whole section of the vineyards was owned and worked by the Cistercian monks of Cîteaux as part of the Clos de Vougeot estate. The monks had been growing wines there since the 12th century, and the first recorded mention of the name "Echesau" dates back to 1287. It was a climat, or named winegrowing area, on the hillside. Its name comes from chezal (chezeaux in the plural), signifying a group of houses or a hamlet. The abbey gradually began to sell off its vines at Echezeaux to local landowners. This is how multiple influential families came to own these hillside vineyards; thus, during the French Revolution, the vineyards were not sold off as a national asset (the fate of most church possessions) but remained in the hands of their new owners. The present-day Grands-Echezeaux Grand Cru used to be the "Echezeaux-Bas." Its boundaries were established by the decree of 1937, which merely replicated a judicial demarcation that occurred in 1925.

PEDOLOGY

At an altitude of 250-260 meters, the slope varies from 3 to 4%; the ground is virtually flat, demonstrating continuity with the upper part of the southern section of the Clos de Vougeot vineyards. The soil is fairly deep and made up of loam and gravel. The quality of these great Grand Cru wines is due to the clay-rich soil. The soil is able to absorb heat, and rests on a layer of Bajocian limestone.

CHARACTER OF THE WINE

Eye: A pure, bright, deep red, truly stunning. Clear and limpid, the shifting color nuances often vary, though generally tending

towards fairly dark shades of garnet or violet-purple: a color that holds the eye.

Nose: With age, the palate tends towards pepper and musk, animal pelts, leather and spices, and prunes. Sometimes the bouquet hints at scents of woodland undergrowth, moss, mushrooms, damp earth, and game. Fruit preserved in alcohol and mulberries round off this range of aromas. Especially in young wines, one may well encounter scents of pine, dog rose, violet and fresh cherry.

Palate: Peaceful and dreamy, serene with age, subtle and refined, this wine fully reveals the complex nature of a really good Bourgogne, with all the artistry of Pinot Noir grown on such a predestined terroir. With a dazzling structure, it is solid, robust, rich, and consistently harmonious. It is unquestionably "Grand" before being "Echezeaux": it has a dense texture, additional vinosity, and an extra touch of class.

CONSERVATION

Grands-Echezeaux Grand Cru wines are at their best when between 7 and 10 years old. They often need to be left to age for several years to allow them to develop to their full potential.

GASTRONOMY

These wines are excellent with chicken, a leg of venison or a relatively spicy meat dish, and of course, with fine mature Bourgogne cheeses. Well-aged wines which have taken on stronger, more pronounced animal or truffle aromas can be enjoyed with venison dishes.