

GÉRARD MUGNERET

SAVIGNY-LÈS-BEAUNE AUX GRAVAINS 1ER CRU

ORIGIN

Vosne-Romanée,
Burgundy, France

WINE TYPE & VARIETIES

Still dry red, Pinot Noir

VINEYARD

0.29 hectares, north-south-
facing mid-slope, of the lieu-dit
'Les Gravains'

SOIL

Clay mixed with sand, rounded
gravels and colluvial cobbles
from upslope

AGE OF VINES

Planted 1902,
some replanting 1944

VITICULTURE

Uncertified biodynamic

VINIFICATION

Manual harvest, 65% whole
cluster, ambient yeast
fermentation, 12–18 months
aging in oak barrels (30% new).
Moderate sulfur (15–20 ppm
total, none during vinification)

Vosne-Romanée is widely regarded as the most prestigious location in the Côte d'Or, home to the world's most famous cluster of vineyards and renowned domaines that produce some of the most sought-after wines today. While the wines and producers of Vosne-Romanée have received much attention, one vigneron has quietly remained out of the spotlight, consistently crafting truly refined wines over several vintages. Now is the time for Pascal Mugneret of Domaine Gérard Mugneret to shine.

Pascal's decision to become a vigneron was driven by a desire for freedom in his professional life. Taking over the family domaine also provided the opportunity to preserve the legacy that his great grandfather René and his father Gérard had built. Moreover, he sought to engage with his work through his hands. In 2005, he took over from his father, intending to continue the family tradition. Over time, a transition occurred. He gradually became immersed in all aspects of this unique profession: starting with the vineyards, then the vinification process, with sales following later. Looking back, it is clear that compartmentalizing these different aspects was a habit carried over from his previous career as an engineer. Unconsciously, his first ten years as a winemaker laid the foundation for a more integrated and reflective approach.

It took nearly a decade for Pascal to fully understand the kind of wine he wanted to create. He has actively engaged with other growers, embracing new experiences and perspectives. Insights from fellow wine enthusiasts deepened his appreciation of wine, while consultations with specialists expanded his knowledge in various fields, including farming, soil microbiology, vinification, aging, and tasting. This journey led him to question certain practices, prompting significant changes in the domaine's viticulture. Herbicide use was discontinued in 2005, and synthetic sprays were completely phased out by 2010.



VIN EST. 2012

practices, following the lunar calendar. His approach to soil management is thoughtful, balancing the need to control competition with an understanding that excessive cultivation harms the soil's microflora. Canopies are trimmed by hand, and dead vines are uprooted manually to prevent soil compaction, a problem caused by using a tractor for such laborious tasks. Despite these evolutions, the wines remained true to his father's legacy: inviting, generous, gourmand, even if they were sometimes reserved in their youth.

In the winery, he began using whole clusters starting with the 2012, today ranging from 40% to 100%, as it is firmly believed to play a crucial role in warm vintages. Sulfur use is minimal during vinification, or even nonexistent if the grapes are perfectly healthy. Wines are no longer pumped during racking but are transferred by gravity, preserving their integrity. High-quality fruit allows for reduced sulfur additions, as a wine cannot age gracefully if it is not balanced from the start. *Élevage* is carried out in barrels from renowned coopers. His careful work is breathing new life into a domaine with a rich history, dating back to the 1930s. Given the quality of the wines produced—highlighted in the tasting notes—it's surprising they aren't better known. In today's Burgundy market, such hidden gems don't stay unnoticed for long, so those not yet familiar with this domaine are encouraged to explore it soon.

It took nearly a decade for Pascal to fully understand the kind of wine he wanted to create. Yet, in hindsight, the choices he made during those years already reflected this vision. His goal is to work ever more closely with nature, crafting wines that are alive. Technical perfection alone does not inspire him—it often results in a 'colder' beauty. Instead, he seeks to make wines that tell a story, wines that can express themselves freely. Achieving this requires a delicate balance between control and letting go—the most challenging yet essential aspect of winemaking.

The Mugneret parcel is located at the top of the vineyard in the unofficial lieu-dit Grands Suchots. This was the name several vigneron including Pascal's and Charles Lachaux' grandfathers used to give to the location, in an effort to proudly separate their Suchots from the lesser ones at the bottom of the slope. Pascal says that his vineyard counts up to 5 specific terroir units despite its small size. At the top the clays are shallow, very stony, and very draining, which can present occasional risks of hydric stress. Towards the middle there is an ancient river bed. The clays are deeper and more water-retentive. The vines never struggle and there is always grass in the rows. At the bottom, there is a resurgence of the bedrock. The soils are very shallow, yet the vines do not struggle here either.

The modest yet ambitious Pascal is widely respected for his vineyard work. Mugneret stopped using synthetic treatments over a decade ago and incorporates biodynamic