



DOMAINE
MONGEARD-MUGNERET

RICHEBOURG GRAND CRU

APPELLATION D'ORIGINE CONTRÔLÉE

TOTAL AREA UNDER
THIS APPELLATION
8ha 03a 45ca

AREA UNDER
PRODUCTION
AT THE DOMAINE
31a 12ca

SOIL
**Very clayey soil
resting on limestone**

ALTITUDE
280 meters

GRAPE VARIETIES
100% Pinot Noir

AVERAGE
AGE OF VINES
50 years

HARVESTING
**By hand exclusively,
hand-sorted
in the winery**

DESTEMMING
**According
to the quality
of the vintage**

MATURING
**100%
new oak barrels**

The wine's character

A wine of paradox—its robe is feminine, but its nose is assertively masculine. On the palate, it dazzles with unmatched richness and a generosity that borders on the extravagant.

Appearance: Depending on the vintage and the wine's age, Richebourg can show as velvet-draped ruby or dark red verging on nightshade and black purple. Its robe is always dense, luminous, and streaked with carmine reflections.

Aroma: In its youth, it offers notes of Russian leather, musk, and sandalwood. Two aromatic families emerge: one of lichen, forest floor, and mushrooms; the other of cherry, blackcurrant, and cooked or candied fruit.

Palate: In its youth, it bursts forth and needs years to grow expansive and warm. Elegant and full of character, it has impressive aging potential. In great vintages, it becomes the very image of voluptuousness. Sometimes it leans more toward finesse than structure—or vice versa, with powerful fruit and muscular energy.

Terroir, origin, and identity

Located in the village of Vosne Romanée, between 260 and 280 meters of altitude, the Richebourg Grand Cru is divided into two climats: "Les Richebourgs" and "Les Véroilles ou Richebourgs."

If Greatness was measured in hectares, it would be precisely 8ha 03a 45ca—such is the surface area of this majestic Grand Cru. Only a simple path separates La Romanée-Conti from Richebourg. This splendid cru, with its velvety texture and incomparable bouquet, stands among the most sumptuous wines of Burgundy. Acquired in 1984, our parcel of 31 ares and 12 ca lies within "Les Richebourgs." This terroir faces the rising sun, oriented east-northeast. Our vines, now almost 65 years old, are planted on thin brown limestone resting directly on the hard limestone of Premeaux. This layer of fine éboulis, highly permeable, offers the vineyard an exceptionally favorable environment, combined with perfect microclimatic conditions.



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