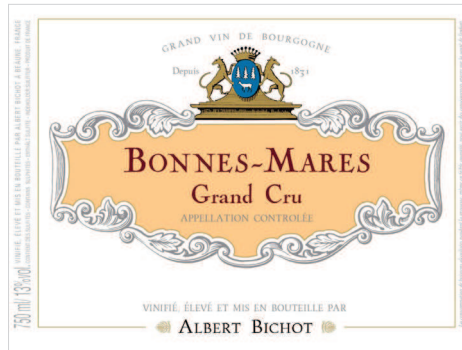


BONNES-MARES GRAND CRU



Côte de Nuits

100 % Pinot Noir

AOC Grand Cru

The vineyard:

Siliceous clay soil overlying white marly limestone bedrock

Vinification:

Temperature-controlled conical oak vats
20 to 28 days

Ageing:

100 % in oak barrels
100 % new oak
14 to 16 months

One of Burgundy's 33 Grand Crus, the Bonnes-Mares appellation is divided between the communes of Chambolle-Musigny and Morey-Saint-Denis. An emblematic wine of the Côte de Nuits, the siliceous clay soil overlying white marly limestone gives the Pinot Noir grape unique and exceptional characteristics: power, body and a potential of decades of without losing its finesse and elegance.

Tasting notes

On tasting this Bonnes-Mares Grand Cru we can truly appreciate the association of a great terroir and a great varietal: the nose is superb with notes of cooked fruit, forest undergrowth, and acacia honey. The palate is fleshy and full-bodied with silky tannins. Extremely long finish.

Food/wine pairing

Ideal with red meats, big game, and ripe or full-flavoured cheeses.

Serving and cellaring

Serve at 16°C. (61°F)

This wine may be laid down for 10 to 20 years or more.

