



Bonnes Mares Grand Cru

2011 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.42

Total Acidity

6.22 g/l

Drinking Window

2024 - 2031

Tasting Guide



Tasting note printed

21/07/2024

Winemaker Notes

This wine is recognised as a wine of great distinction with a powerful yet refined perfume of violets and red berries. It is finely balanced and richly fruity with subtle tannins and a long finish. It will continue to improve for 15 - 20 years if kept in good cellar conditions.

Vineyard

The Bonnes Mares vineyard lies at the edge of Chambolle Musigny with a small part overlapping into Morey Saint Denis. The calcium content of the soil gives the wines of Chambolle Musigny their great delicacy. Bonnes Mares is more robust, yet still extremely elegant.

Winemaking

This wine was fermented in vats for 3-4 weeks and aged for 18-20 months in oak barrels before bottling.

Vintage

A short, mild and humid winter caused an early bud break of the vine. Mild weather followed and the flowering period in June took pace in ideal conditions, some 10 days earlier than 2010. The resulting juices, showed promise and developed into good, and in some cases very good, wines. Favourable weather in late August enabled the grapes to obtain good maturity and the while the overall size of the crop was small the quality was very satisfying. This vintage is characterized by elegant, powerful and delicate expressive wines, representative of Burgundy and showing a fresh and subtle acidity.

Food match

Grilled and Roasted Red Meats

Perfect with beef Wellington or cheese soufflé.

