



Bonnes Mares Grand Cru

2017 3x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.48

Total Acidity

5.6 g/l

Drinking Window

2024 - 2037

Tasting Guide



Tasting note printed

23/12/2024

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.

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Vintage

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

Food match

Grilled and Roasted Red Meats

Perfect with beef Wellington or cheese soufflé.

