



# Bonnes Mares Grand Cru

## 2018 3x75cl

### Grapes

100% Pinot Noir

### Region/Appellation

Côte de Nuits

### Alcohol by volume

14.00%

### Drinking Window

2024 - 2038

### Tasting Guide



Light Medium Full

### Tasting note printed

24/02/2025

### 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

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### Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain. In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

### Food match

Grilled and Roasted Red Meats

Perfect with beef Wellington or cheese soufflé.

