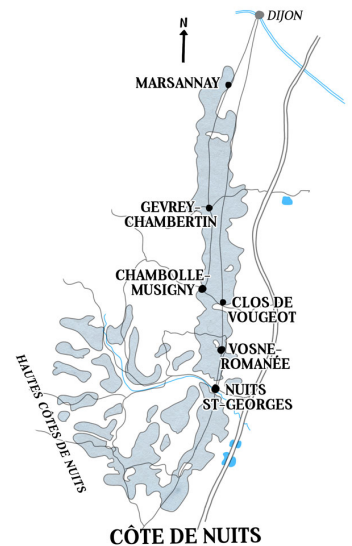


# CHANSON

En Bourgogne depuis 1750



## *Bonnes Mares*

### Bonnes-Mares Grand Cru 2006



**Grape Variety :** Pinot Noir

**Soil :** Clay and limestone

**Site :** One of the most famous Grands Crus of the Côte de Nuits. The area of production is located in the Southern part of the village of Chambolle Musigny and extends on the commune of Morey de Saint Denis.

**The Vintage 2006 :** The weather at the start of summer was quite demanding. However, the sun appeared at the end of August and continued throughout September. The harvest commenced in mid-September in perfect conditions. Careful selection of grapes in the vineyard and winery have produced beautiful wines with very pure aromas. Aged in French oak for 16 months.

**Tasting :** Bright ruby colour. Intense aromas of tobacco, red fruit (cherry) and sandalwood. Outstanding vanilla note. Concentrated, dense, well-structured and powerful. Fine grained tannins very present. Beautiful aftertaste.

**Food pairing :** It is perfectly matched with red meat grilled or en sauce and all cheeses, especially the local cheeses like Epoisses or Citeaux.