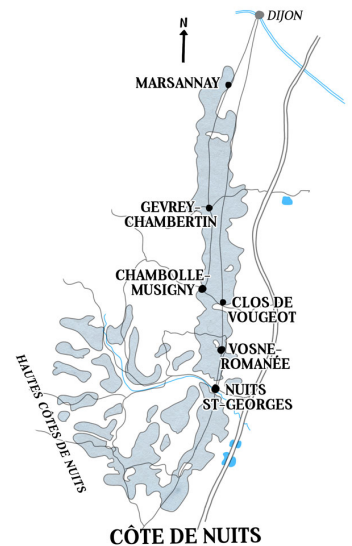


CHANSON

En Bourgogne depuis 1750



Bonnes Mares

Bonnes-Mares Grand Cru 2007



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 2007 : The weather at the start of summer was quite demanding. It became fine again from the end of August with much sun and a north wind, which aided concentration of flavours and gave rise to an exceptional phenolic maturity. The harvest commenced in mid-September in perfect conditions under an Indian summer. This results in red wines with a crunchy flesh and an explosion of red fruit marvelously combined with the minerality of the terroirs. Aged in French oak during 17 months.

Tasting : Bright ruby colour. Intense aromas of red fruit (cherry and raspberry) mixed with floral fragrances (violet) on an array of warm spices. Concentrated and powerful. Tight and precise texture. Deep. Very pure fruit. Dense, well-structured and powerful. Beautiful tannic structure and well-integrated oak-note. Complex and powerful 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.