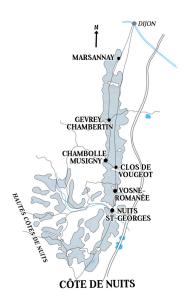


En Bourgogne depuis 1750



Bonnes Mares

Bonnes-Mares Grand Cru 2008

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 2008 : After a beautiful spring, the weather at the start of summer was quite demanding. It became fine again from the end of August with much sun and a cold wind, which aided concentration of flavours. The harvest commenced in mid-September in perfect conditions under an Indian summer. Aging in oak during 17 months

Tasting: Bright ruby colour. Intense aromas of red fruit (cherry and raspberry) mixed with floral fragrances on an array of delicate spices. Concentrated and powerful. Elegant texture. Deep. Beautiful fruit combination. Dense, well-structured and powerful. Well- integrated and beautiful tannic structure and Elegant oak-note. Complex and impressing 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.

