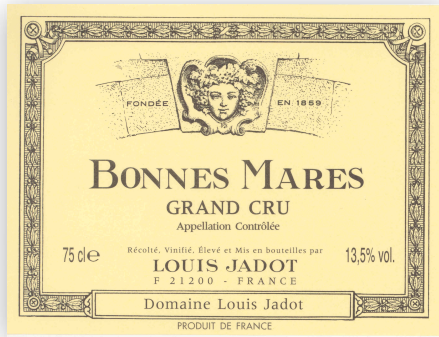


BONNES MARES



Côte de Nuits

Grand Cru

Red

100% Pinot Noir grapes

Vineyards situation

Chambolle Musigny lies just north of Vougeot and South of Morey Saint Denis on two steep slopes at either end of the communes which rise above the village of Chambolle in the valley between them.

Characteristics

The Bonnes Mares vineyard lies at the edge of Chambolle Musigny and which one part spill into Morey Saint Denis.

The calcium content of the soil which gives the wines of Chambolle Musigny their great delicacy, is less pronounced, and compared to le Musigny, Bonnes Mares is more robust, yet still extremely elegant.

Wine making

This wine is fermented in vats for 3-4 weeks and aged 18-20 months in oak barrels before bottling.

Winemaker's comments / Gastronomy

Louis Jadot produces a wine of great distinction, with a powerful yet refined perfume of violets and red berries and a finely balanced, fruit richness on the palate. The subtle tannins carry into a prolonged finish.

It will perfectly match with delicate dishes not too spicy (red meat in sauce, cheeses).

Preservation

This wine will certainly improve up to 15 to 20 years in a good cellar (constant temperature and humidity).

