



# Bonnes Mares Grand Cru

## 2014 6x75cl

### Grapes

100% Pinot Noir

### Region/Appellation

Côte de Nuits

### Alcohol by volume

13.5%

### Residual Sugar

less than 2 g/l

### pH

3.54

### Total Acidity

6.22 g/l

### Drinking Window

2025 - 2034

### Tasting note printed

07/01/2026

### 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

Conditions for 2014 started well before a violent hailstorm in June hit several communes in the Mâcon and Côte d'Or with devastating effects. Summer then continued to be unsettled but a period of dry weather in September returned the available grapes to good health and the grapes were harvested from 11th September onwards resulting in expressive red wines with intense freshness and elegant tannins.

### Food match

Perfect with beef Wellington or cheese soufflé.

