



Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13.5%

Residual Sugar

less than 2 g/l

pH

3.27

Total Acidity

6.42 g/l

Drinking Window

2026 - 2040+

Tasting note printed

16/12/2025

Bonnes Mares Grand Cru

2022 3x75cl

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

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

Food match

Perfect with beef Wellington or cheese soufflé.

