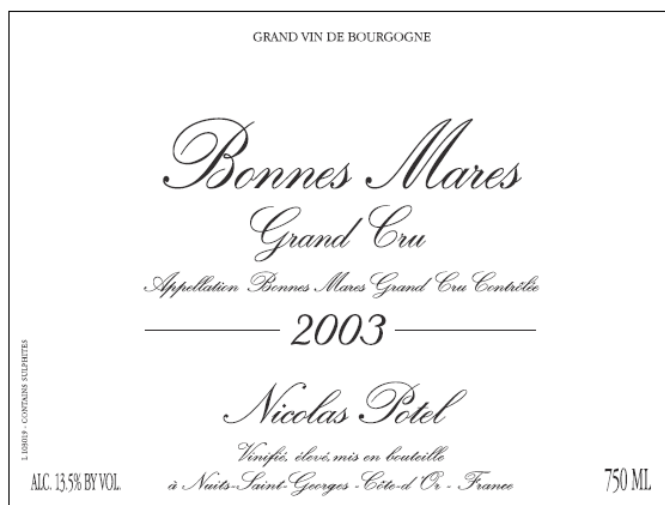


Nicolas Potel



BONNES MARES GRAND CRU 2003

AREA OF PRODUCTION : This Grand Cru covers an area of 15 hectares in the village of Chambolle-Musigny, located in the Cote de Nuits, South from Gevrey-Chambertin, and 1,5 hectare in the village of Morey-Saint-Denis. They are 30 growers.

This is one of the finest terroir of Burgundy. The name *Bonnes Mares* dates back to the Roman times. On this parcel, the female trinity was celebrated to bring maternity, life and to protect the crops. Stones representing this female trinity were found on this parcel and today, this Grand Cru is a reference for the finest of Burgundy wines.

SOIL TYPE: Chalky stones and fossiles shells. Exposition East at 280 m.

GRAPE VARIETY: 100% Pinot Noir.

WINE MAKING TECHNIQUES: The grapes are harvested by hand and sorted manually on arrival at the winery. This wine is made from three parcels which gives all the potential of the Pinot Noir for this incredible terroir. A new parcel vinified from 22 years old vines with a superb quality of grapes, maturity at 13,5 % Vol. and a yield of 35 hl/hectare. Two parcels from some 40 years old vines with a good selection of vines, maturity at 13 % Vol. and an average yield at 30 hl/hectare. Vinification of 20 days without destemming, light punching down of the cap and pumping-over the must. Soft vertical press and allowed to settle for two weeks. Ageing in 100 % new Burgundian oak casks of 228 liters. The wine was racked once in March 2004 and put in steel tanks on January 2005, ready bottling in February 2005.

TASTING NOTES:

Color: Garnet-red color.

Bouquet: Generous and elegant nose of black cherries, blood orange, wild strawberries with notes of roasted coffee beans.

Palate: A full and supple attack, fresh and complexe. Notes of cherries, strawberries. The tannins are soft, with an elegance of the terroir coming from the Chambolle-Musigny. Very long and superb finish.

SERVING TEMPERATURE: Like all red Burgundies of this quality, the Bonnes Mares Grand Cru should be served at a cellar temperature of about 16 to 18 ° C.