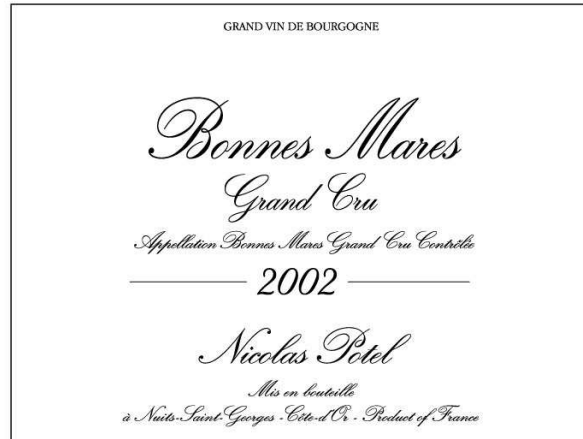


Nicolas Potel



Bonnes Mares Grand Cru 2002

AREA OF PRODUCTION: Grand Cru appellation of 16 hectares. The Bonnes Mares appellation, located in the Côte de Nuits, is divided unevenly between the villages of Chambolle-Musigny and Morey-Saint-Denis. In the Middle-Ages, “marer la vigne” meant to cultivate a vineyard, evidence of the wine’s venerable origin.

SOIL TYPE: The vines rise from 250 to 280 meters above sea level, on the side of an east-facing slope, embedded on calcareous subsoil, topped with a thin layer of clay.

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 3 different parcels from more than 60 year-old vines. 20% no destemming vinification for 15 days, light punching down of the cap and pumping-over the must. Soft vertical press follows and the wine is left to settle for 6 days. Ageing in 30 % new Burgundian oak 228 litres casks.

TASTING NOTES:

Colour: Red, deep crimson in colour.

Bouquet: Nose of black and red fruits, with animal notes.

Palate: Round attack on black fruit with present tannins. An aromatic range combining scents of red fruits with a hint of undergrowth. Its opulent volume and powerful tannins make it especially suitable for a rich fare. At its peak, this wine’s well-structured texture is full of elegance and velvety suppleness.

SERVING TEMPERATURE: Like all red Burgundies of this quality, the Bonnes Mares Grand Cru 2002 should be served at a cellar temperature of about 16 to 18°C with cut of prime beef, jugged hare, mature cheeses.