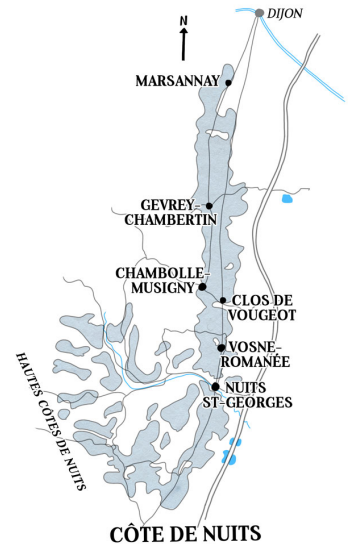


CHANSON

En Bourgogne depuis 1750



Bonnes Mares

Bonnes-Mares Grand Cru 2013



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : One of the most famous Grands Crus of the Côte de Nuits. The area of production is located in the Southern part of the village of Chambolle Musigny and extends on the commune of Morey de Saint Denis.

The Vintage 2013 : After a very cold winter and a cool and humid spring, the weather became really fine and warm end of July. The sunny weather and the warm temperatures engendered a slow ripening process of the grapes. The harvest commenced mid September under a bright sunshine. The combination of all those climatic factors associated with meticulous vinifications have produced wines with very pure aromas and a crunchy texture. Aging in oak casks during 16 months.

Tasting : Bright ruby colour. Intense aromas of red fruit (cherry and raspberry) mixed with toasted brioche on an array of delicate spices. Concentrated and powerful. Elegant and silky texture. Deep and dense. Beautiful fruit combination. Well- integrated and beautiful tannic structure and Elegant oak-note. Complex and outstanding aftertaste.

Food pairing : It is perfectly matched with red meat grilled or en sauce and all cheeses, especially the local cheeses like Epoisses or Citeaux.