

Since 1994, the Aegerter Family has been cultivating and vinifying more than 10 hectares of land. The Domain combine innovation and respect for traditions. Our signature: precise and elegant wines

## Bonnes Mares Grand Cru

### THE TERROIR

**GRAPE VARIETY:** Pinot Noir

**SOIL:** Limestone and white marl.

**APPELLATION:** Vineyard of the Côte de Nuits, Bonnes Mares Grand Cru is produced in Chambolle-Musigny and Morey-Saint-Denis. This magnificent appellation only produces red wines.

#### *Did you know?*

*The «Bonnes Mares» refers to the Cistercians of the Abbey of Tart, called «Bonnes Mères», who cultivated the vines for centuries.*

### THE KNOW-HOW

**HARVESTING:** The grapes are cut and sorted by hand.

**VINIFICATION:** The grapes are put into stainless steel tanks for pre-fermentation maceration for 2 to 4 days. Then, alcoholic fermentation is begun using nothing but natural starters.

**AGEING:** Malolactic fermentation and ageing take place in oak barrels for 8 to 12 months.

### TASTING

**TASTING NOTE:** A beautiful ruby colour when young and then tile red with age, this full-bodied Bonnes-Mares is rich, fleshy and has great sustain. Its structure is clearly robust. More vigorous than flowery, it is also a little wild. Roundness and elegance merge under the same, delicately tannic power. The aromas evoke violet, humus and undergrowth.

**FOOD & WINE PAIRING:** It is a must with all gamey meat whether roast or in a sauce. Strongtasting and glazed poultry will also be ideal partners for its virile tannins. It is perfect with strong cheeses.

**SERVICE TEMPERATURE:** between 14° et 16°C

**AGEING POTENTIAL:** This is a wine for a long cellaring, up to 30 or 50 years.

