



## 2023 BONNES-MARES

### GRAND CRU- 100% PINOT NOIR

*Bonnes-Mares is halfway between Chambertin and Musigny,  
and yet less well-known than either.*

*The vineyard straddles two communes: Morey and Chambolle.  
The Drouhin parcel is located on the Chambolle side.*

#### Producing communes:

- Chambolle-Musigny and Morey-Saint-Denis.

#### Supply:

- This wine comes from grapes harvested on some parcels of the Drouhin Family Properties as well as from grapes and musts purchased from supply partners according to rigorous specifications.

#### Vinification:

- Whole cluster of 20 to 50% depending on the vintage.
- In accordance with the terroir and the profile of the vintage, we do 2 to 3 weeks of fermentation and maceration in small open vats, marked by punching of the cap and pumping-over.
- The yeasts are indigenous (natural). Pressing in a vertical press.
- Separation of the ends of the presses based on tasting.

#### Ageing:

- In oak barrels including 30% new oak barrels.
- The ageing lasts between 16 to 20 months.

#### 2023 Vintage:

2023 stands out as one of the hottest years in Burgundy, surpassing even 2022. This vintage is marked by its generosity, both in quantity and quality, with consistent yields across all regions in Burgundy. The wines offer flavours of ripe red and black berries. The climate's generosity is evident in these Pinots Noirs. They show excellent ripeness with smooth, long, and complex palates. 2023 is a vintage of high quality.

#### Tasting note by Véronique Boss-Drouhin:

A wine with great breed. Bright, intense ruby-red colour. Complex aromas of Morello cherry (« griotte »), cherrywood, raspberry, and, in some years, a discreet touch of tobacco. As the wine ages, there are notes of truffle and musk. On the palate, a good balance between structure and texture. A remarkably long aftertaste.

**Cellaring:** Optimal consumption: 15 to 20 years. **Ageing potential:** 30 years. **Tasting temp:** 61-62°F

### DECANTER 95 POINTS

*Although more solid than the ethereal Musigny, the Bonnes-Mares from Drouhin is surprisingly expressive, with a ripe plummy fruit touched with hints of earth and smoke. The texture was dense but not heavy, and Veronique commented on the 'beaux amers' – the slight 'beautiful bitterness' that enliven the finish.*

