



**BONNES MARES
GRAND CRU
2019**



FR-BIO-01
Agriculture France

At the start of Michel de Saint-Pierre's novel 'The Aristocrats', set in Burgundy, the incorrigible twins Osmond and Louis-César get their hands on a bottle of Bonnes Mares 1937 forgotten in the cellars of the family château. Secretly, greedily, they drink the "subtle, fiery" liquid straight from the bottle. Drunk in this way, or more conventionally, this Grand Cru always leads to unforgettable memories!

HISTORY

The name of Bonnes Mares remains a puzzle. Is it a reminder of mother goddesses? An antique bas-relief illustrating this divine threesome, protecting motherhood, life and earthly fruit, was purportedly discovered on the site but is now lost. The idea sounds implausible, no better than the suggestion that it is a corruption of "bonnes mères", good mothers. What is certain is that the vineyard was created by the Bernardine Sisters of Notre-Dame de Tart (between Dijon and Saint-Jean-de-Losne), the main female branch of the order, closely linked with Côteaux. Founded in 1125, this abbey planted several vineyards in the 1140s, in particular the Clos de Tart and Bonnes Mares at Morey-Saint-Denis. The congregation moved to Dijon in 1623, but retained its vines until the Revolution in 1789.

It seems more likely that the name comes from the old French and Burgundian word marer (to cultivate). The Bonnes Mares, then, are well maintained vines, lovingly cared for. They are certainly worth the effort! Les Bonnes Mares has never been a monopole enclosure, simply a jointly-held climat. Until the Revolution, the owners were mostly religious communities, noble and bourgeois families who left their mark on history, many of which have streets named after them in Dijon.

OUR PARCELS

BONNES MARES AB0128 + AB0129 + AB0135 + AB0136 + AB0442 + AB0444

Surface : 0.0437 + 0.0184 + 0.5715 + 0.0213 + 0.0024 + 0.0429 = 0,7002 ha

Geographical situation: a unique micro-climate as the parcel is partly sheltered by rock from the old quarry.

Exposure: East-facing.

Plantings: from 1901 to 1998

Grape variety: 100% Pinot Noir

Soil and subsoil: pure silt with a very low rough sand equivalent. Fairly pebbly, very calcareous.

Planting density: 10 000 vines/ha

Rootstock: 50% of massal selection and 50 % of clones.

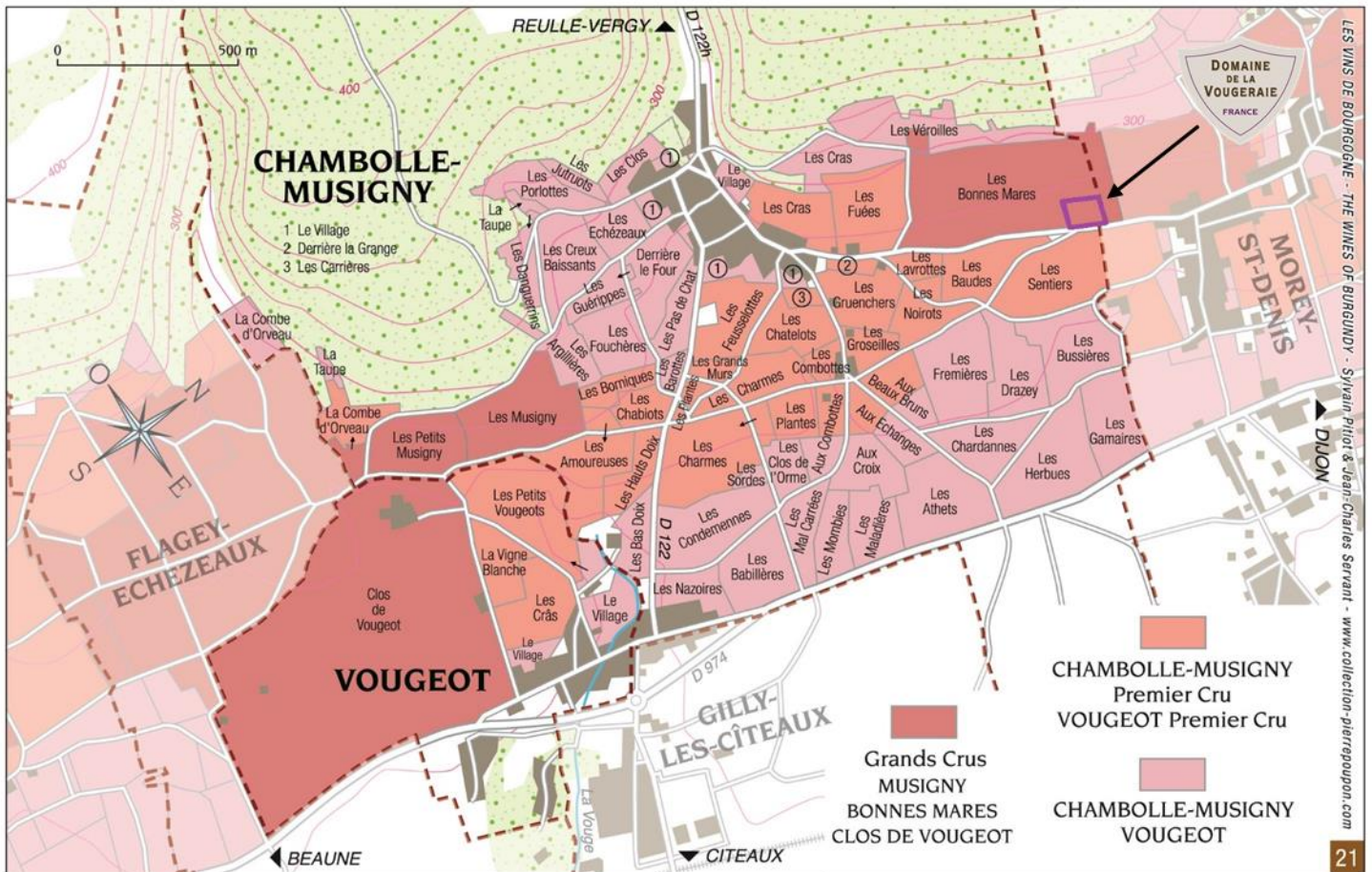
Pest management since 1992

Organic agriculture: since 1998. Received official approval ECOCERT® in 1999

Bio-dynamic agriculture since the 2001 campaign.

Training style: Guyot

Vineyard news: Ullage planted out. Earthing-up of the vines in winter. Spraying of nettle and rhubarb, horsetail, yarrow, tansy, comfrey tea during each treatment. Biodynamic preparation of 500 and 501 at the end of the winter and of 501 in spring before the flower. Suckers removed in spring.



HARVEST

Harvest date: September 17th, 2019 (fruit day).

Healthy crop. Sorting in the vineyard and in the winery

Yield: 21 hl/ha

VINIFICATION

100% of whole grapes, not crushed and vatted by gravity.

No yeast addition. Gravity vated.

Maceration: pre-fermentation, cold (12-15° C) during 5 days.

Length of maceration: 23 days.

Cap-punched once a day until mid-fermentation and light pumping-over until the end of maceration.

Pressing with the vertical press.

AGEING

Length: 18 months

Type: in oak-barrels.

Percentage of new barrels: 23 %

Toasting: long and slow.

Source of wood: Tronçais, Cîteaux.

All barrels racked.

Light and soft filtration. No fining.

BOTTLING

By gravity.

February 8^h, 2021 for magnums and Jéros. (fruit day)

February 15th, 2021 for bottles (leaf day)

Limited to 1621 bottles, 123 magnums and 5 jeroboams.