Bourgogne de Vigne en Verre

Domaine G. Lignier

Classification :

Grand cru

Région : La Côte de Nuits

Cépage : Pinot noir



Température de service :
17° C

Durée de conservation :
5 to 20 years

Bonnes Mares Grand Cru (Red)

La Côte de Nuits - Pinot noir

Origine

Ever since enactment of the December 8, 1936 appellation decree, the Bonnes Mares growing zone has remained confined to a total land area of 15.55 hectares extending across the villages of Chambolle-Musigny (13.54 ha) and Morey-St-Denis (1.51 ha). The estate's holdings encompass 0.286 ha. The soil is clayey-limestone, composed of fertile topsoil (30 cm) overlying bedrock.

Vinification

The grapes are picked by hand and sorted on the domaine. The proportion of whole bunches used varies from 10 to 30% depending on the vintage.
Vinification:
- Cold pre-fermentation maceration for 3-5 days
- Followed by 4-5 days fermentation when the must is transformed into wine using indigenous yeasts
- 3-4 extra days are allowed to complete the extraction of the soluble matter (tannins, anthocyanins, etc.) and give it the time to incorporate into the wine.
%u200BAfter pressing, the new wine is transferred directly to 228-litre oak barrels (25% of which are new). Malolactic fermentation using indigenous bacteria then completes the fermentation process. The wine is aged for 18 months in oak barrels, during which two racking operations are carried out to remove the lees. We bottle the wine ourselves, unfiltered, on the domaine.

Notes de dégustation :

A solidly red colour. These wines are typically characterized by their elegance and body, while at the same time they feature powerful tannic intensity. The aromas often tend towards raspberry in the early years, giving way with age to fragrances of forest growth or leather.

Mets d'accompagnements

The Bonnes Mares label is a natural accompaniment to heartier dishes, marinated game, stews, cheese platters. Best served around 17°C. These winemaking conditions yield a wine fit for longer ageing. While renowned for its finesse and complexity, such a vintage can be opened earlier on to savour the freshness of the fruit just as easily as

being cellared a good 10 years to appreciate the deeper woodier taste. Longer cellaring also allows the tannins to finish loosening, making for a silkier texture.

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