



Hervé Roumier, Chambolle-Musigny (Burgundy)

## Bonnes-Mares Grand Cru AC

<b>Vintage</b>	2022
<b>Winemaker</b>	Hervé Roumier
<b>Region</b>	Burgundy
<b>Alcohol</b>	13% vol.
<b>Grapes</b>	100% Pinot Noir

### Winemaking

Bonnes-Mares has different soils: In Morey-Saint-Denis, they are richer and deeper, while near Chambolle they are finer and lighter with more limestone. The name Bonnes-Mares comes from the Cistercian nuns of the nearby Abbey of Notre Dame de Tart. The harvest is done by hand, and the grapes are sorted and de-stemmed in the cellar. The alcoholic fermentation lasts about 15 days, followed by aging in barrels for 15 to 18 months. The different parcels are blended together just before bottling.

### Our tasting note

Ruby red with slight garnet reflections. The wine is characterized by spicy and intense aromas of blackberries and earth, complemented by piquant notes and a smoky hint of ground coffee. On the palate, it is medium-bodied, with fine tannins and vibrant black cherry fruit. Long-lasting finish.

### Hervé Roumier

Domaine Hervé Roumier is located in the village of Chambolle-Musigny and was founded by Hervé, one of the sons of Alain Roumier, the renowned cellar master at Domaine de Vogüé. When Alain inherited his share of vineyards and land from his family, the owners of Domaine Georges Roumier, he divided these holdings between his two sons, Hervé and Laurent. The parcels that Hervé received included some of the region's most valuable Grand Cru vineyards, such as Clos de Vougeot and Bonnes Mares. When Hervé retired in 2004, his wife Véronique, with the support of their daughter Clémence, took over the management of the estate. The estate's vineyards are traditionally cultivated, with small yields and hand harvesting. The Pinot Noirs from Domaine Hervé Roumier are characterized by elegance, depth, and great complexity.



### Suitable with

