

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE BRUNO CLAIR

AOP Bonnes-Mares Grand Cru
Red



PRESENTATION

An essential reference of Côte de Nuits, the Domaine Bruno Clair has prestigious parcels in Gevrey-Chambertin, Chambolle-Musigny, and Marsannay. Favoring environmentally friendly viticulture, the domain produces wines of remarkable depth and precision. The reds, dominated by Pinot Noir, are characterized by their complexity, with notes of black fruits, spices, and a superb tannic structure. Wines designed for aging and expressing the Burgundian terroir.

VARIETAL

Pinot Noir 100%

LOCATION

The Bonnes-Mares Grand Cru of Domaine Bruno Clair lies within one of the most prestigious climats of the Côte de Nuits, at the border between Chambolle-Musigny and Morey-Saint-Denis. The estate's parcels benefit from a prime position on the upper and mid-slope sections, where altitude encourages slow and even ripening of Pinot Noir. The predominantly eastern exposure allows the vines to receive gentle morning sunlight while remaining protected from excessive afternoon heat. This setting naturally preserves freshness while achieving full phenolic maturity. The gentle slope ensures excellent water drainage, preventing excess moisture retention.

Age of vines: 44 à 78 years old

TERROIR

Bonnes-Mares is defined by a complex mosaic of soils combining white limestone and deeper clay-rich marls. This geological duality profoundly shapes the character of the wine. Limestone-rich areas contribute tension, elegance, and aromatic lift. Clay-dominant sections bring body, depth, and structural power to the Pinot Noir. The stony subsoil promotes deep root systems, enabling the vines to access essential mineral resources during dry periods. This diversity explains the natural richness and complexity of the Grand Cru. The terroir imparts both energy and majestic structure to the wine. Soil depth enhances its remarkable ageing potential.

IN THE VINEYARD

Domaine Bruno Clair manages its vineyards with deep respect for nature and living soils. Mechanical ploughing is preferred in order to preserve microbial life and encourage deep root development. Vineyard interventions are carefully reasoned and limited to what is strictly necessary, within a sustainable farming philosophy. No chemical herbicides are used; weed control is carried out mechanically. Yields are naturally restrained through rigorous pruning and attentive cluster selection. This discipline ensures concentrated and perfectly healthy grapes. Biodiversity around the parcels is encouraged to strengthen natural balance.

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HARVEST

Harvesting is carried out entirely by hand to preserve the integrity of the berries. A first selection takes place directly in the vineyard to ensure that only perfectly ripe grapes are picked. The clusters are carefully placed in small crates to prevent crushing and premature oxidation. Upon arrival at the winery, a second meticulous sorting is performed on a sorting table. This double selection guarantees impeccable raw material. The harvest date is determined with precision, seeking the ideal balance between phenolic ripeness and natural freshness. The estate favours optimal maturity without overripeness. Each vintage dictates its own rhythm and decisions. The care devoted to harvesting plays a decisive role in the wine's finesse and depth. It is a key step in achieving the excellence expected from a Grand Cru.

WINEMAKING

The vinification of Bonnes-Mares at Domaine Bruno Clair aims to preserve both the nobility of Pinot Noir and the identity of the climat. Depending on the vintage, a measured proportion of whole clusters may be included to enhance complexity and structure. Fermentations occur with indigenous yeasts, respecting the natural character of the fruit. Extraction is carefully controlled, favouring infusion over force. Punch-downs and pump-overs are precisely adapted to reveal the wine's natural texture. The maceration period allows depth and aromatic intensity to develop without excess.

AGEING

Ageing takes place in French oak barrels for a duration tailored to the vintage, with a thoughtful proportion of new oak. The wood supports without overshadowing the fruit. Time refines the structure and polishes the tannins. The result is a wine of harmony, complexity, and exceptional ageing potential.

SERVING

Serving temperature: 14 to 16°C.

AGEING POTENTIAL

Over 15 years

TASTING

From one of the most prestigious climates of the Côte de Nuits, this Bonnes-Mares Grand Cru from Domaine Bruno Clair immediately reveals remarkable aromatic depth. The nose is highly complex, oscillating between ripe Morello cherry, wild blackberry, sweet spices, and a hint of violet. The precise barrel ageing imparts subtle notes of cedar and blond tobacco without overshadowing the fruit. On the palate, the structure is impressive: dense, silky, supported by a fine yet assertive tannic backbone. The finish is superb, marked by noble freshness and lingering mineral and smoky nuances. A wine built for ageing, with a style that is both refined and timeless.

VISUAL APPEARANCE

Deep ruby with violet reflections in youth, evolving towards garnet with age.

AT NOSE

Complex and evolving bouquet: ripe red and black fruits, floral undertones, delicate spices, and refined oak.

ON THE PALATE

Structured, elegant, and persistent, with silky tannins and a long, mineral-driven finish.

FOOD PAIRINGS

To highlight the depth and complexity of this Bonnes-Mares Grand Cru, opt for refined dishes with precise cooking. Slow-cooked lamb shoulder with thyme or venison fillet with Grand Veneur sauce will harmonize beautifully with its restrained power. For poultry, consider truffle-stuffed Bresse chicken or roast pigeon with figs. On the vegetarian side, a porcini risotto with aged Parmesan shavings will emphasize the wine's aromatic finesse without overwhelming it. Avoid overly spicy sauces or sweet-and-savory dishes, which could disrupt its natural elegance.

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