

MUSIGNY



## DOMAINE DROUHIN-LAROZE

GEVREY-CHAMBERTIN, FRANCE



### GENERALITIES

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Musigny most likely derives its name from "Musinus", the name of the owner of a Gallo-Roman villa in this place.

This parcel was acquired in 1986 and is the latest acquisition by the Domaine.

Grape variety: Pinot Noir

Surface area: 9.30 hectares

Altitude: 260-280 m

Slope: 8-14% - Exposure: East / South-East

Soil: Shallow, rich in a little red clay in the upper part

### OUR PLOT

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Our Musigny parcel covers 0.12 hectares.

### OUR MUSIGNY

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This Grand Cru is matured in 100% new oak barrels with personalised toasts made from a selection of the finest woods from the forests in the Allier and Nivernais regions.

The colour of the Musigny is a delicate and deep magenta purple with wild rose, violet, blackcurrant and raspberry on the nose. With age come odours of leather and cherry spirit. Its almost caramelized grapes and aromas of open flowers embalm the palate with a texture of voluptuous taffetas. Its length leads us towards the endless complexity of its aromas.

"It may not possess the powerful splendour of a Chambertin or the silky and meaty calibre of a Romanée, but what sumptuous colour, what exceptional elegance, what richness of body and bouquet with blackcurrant, wild rose and raspberry fragrances." Camille Rodier.

Serving temperature: 16° to 18°C

Matching food: Semi-cooked foie gras terrine with roasted figs, scrambled eggs forest, burgundy trout, duck aiguillette with orange