



DOMAINE DROUHIN-LAROZE

GEVREY-CHAMBERTIN, FRANCE



GENERALITIES

This parcel belonged to the monks of the Bèze abbey and vines were planted here as early as 630 AD.

It is referred to as the "King of Wines" and Camille Rodier noted that this one wine contained the qualities of all Great Burgundy.

Grape variety: Pinot Noir

Total surface area of the lieu-dit : 15.99 hectares

Altitude: 270 to 280 m - Exposure: East-facing

Soil: Clayley limestone, with entrocs and marls with ostrea acuminata

OUR PLOT

Our 1.50 hectare parcel of Chambertin Clos de Bèze was planted in 1949.

OUR CHAMBERTIN CLOS DE BÈZE

The Grands Crus are matured in oak barrels (80% new barrels) made from wood from the Allier and Nivernais region. We favour light to medium-plus toasts as this ensures the perfect harmony between the wine and wood tannins.

The Chambertin Clos De Bèze has an intense purple colour with a fragrance of small red fruits and liquorice on the nose providing strong aromatic majestic quality. On the palate the attack is balanced, clear, sound and rich. Its melted, spicy and precise tannins offer roundness and lightness on the finish. With a hint of rose, this elegant wine suggests its sensuality.

A wine to be laid down.

Serving temperature : 16° to 18°C

Matching food:

Rabbit in mustard sauce

Moussaka

Ripened cheeses as Morbier