



DOMAINE DROUHIN-LAROZE

GEVREY-CHAMBERTIN, FRANCE



GENERALITIES

The name Chambolle comes from the French word describing the aspect of the foaming Grône stream in the wake of storm showers. Original name: "Campus Ebullien" (bubbling field).

Vine variety: Pinot Noir

Surface area: 95 hectares

Altitude: 250 to 350m

Soil: Jurassic, hard limestone and gravel blocks that ensure good drainage.

Exposure: Facing East, South-East

OUR PLOT

This village appellation is obtained from two lieux-dits: Les Baudes in Premier Cru appellation directly below Bonnes Mares - surface area 0.18 hectares - and Les Véroilles in Villages appellation situated immediately above Bonnes Mares - surface area 0.04 hectares. These two parcels were planted in 2000 and 1981 respectively.

OUR CHAMBOLLE-MUSIGNY

The Chambolle-Musigny is matured in 20% new oak barrels and barrels previously used for one wine made from wood from the Allier and Nivernais regions. We favour light to medium-plus toasts as this ensures the perfect harmony between the wine and wood tannins.

With a sustained ruby colour, it is deemed a feminine wine by virtue of its subtlety and elegance. A very fine floral fragrance on the nose characterises its aromatic refinement. Very expressive and typical, it combines a vigorous and warm body. Its suave texture and fruity aromas complete its length and leave us with a liquorice finish.

Serving temperature: 16° to 18°C

Matching food: Veal rib steak with truffle, omelette with cep, burgundy trut