



DOMAINE DROUHIN-LAROZE

GEVREY-CHAMBERTIN, FRANCE



GENERALITIES

The monks from Bèze first built a chapel here in 1155. Virtually in ruins, the wine growers undertook its rebuilding in 1457. In 1830 it was razed to the ground. The older generations called it the "grande chapelle" or the "haute chapelle".

Grape variety: Pinot Noir
Surface area: 5.40 hectares
Altitude: 260 m - Exposure: East-facing
Soil: Limestone with entrocis

OUR PLOT

The Chapelle-Chambertin appellation is situated at the foot of Chambertin-Clos de Bèze. Our parcel represents 0.52 hectare and one half was planted in 1973 and the other half in 1986.

OUR CHAPELLE-CHAMBERTIN

The Domaine's Grands Crus are matured in oak barrels (80% new barrels) 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. Limpid and brilliant, the Domaine's Chapelle-Chambertin has a woody vanilla nose with a slight floral touch. On the palate, its controlled and subtle tannins ensure elegance, subtlety and a majestic quality and its aromatic subtlety suggests fruit, spices and wood. Its pure features convey plenty of style. The tannins are tender and supple. However, we are brought back to order by its complexity and mineral liveliness on the finish.

Serving temperature: 16° to 18°C

Matching food:

Duck breast fillet with morel

Italian veal escalope