



GENERALITIES

This village appellation is a blend of different vineyards from the area Gevrey-Chambertin.

Cépage : Pinot Noir

Laroze's area: 63 ares

Manual harvest in little boxes

Annual production: around 3 000 bottles

LAROZE'S WINES

The grapes come exclusively from following plots: Clos Prieur, Les Marchais, La Platière, La Burie and Aux Corvées. These soils, very close the most famous wines of Gevrey Chambertin were selected for the quality of their land, culture and age of the vines.

VINIFICATION

This Gevrey-Chambertin is vinified and aged in respect of its structure and personality. The ageing will last 18 months with 10 to 15% of new oak.

APPELLATION'S CHARACTERISTICS

This wine introduces a beautiful harmony, velvety wine, elegant and delicious revealing notes of small red fruits.

Advices for tasting : 12 to 14 °C for recent vintage, 14 to 16 °C for older wine.

Culinary harmony : Grilled chicken, Game birds, Cheese as Abbaye de Cîteaux or Brillat Savarin.