

GEVREY-CHAMBERTIN PREMIER CRU AU CLOSEAU



DOMAINE DROUHIN-LAROZE

GEVREY-CHAMBERTIN, FRANCE



GENERALITIES

From "Clou", which, in Burgundy, is synonymous with "Clos" and is a reminder that this parcel was enclosed by a wall.

Grape variety : Pinot Noir
Total surface of the parcel : 0.53 hectares
Altitude : 280 m - Exposition: East
Terroir : Limestone with entrocis

OUR PLOT

Our parcel Au Closeau, planted in 1943, measures 0.44 ha, or 80% of the parcel's total surface - almost a monopoly for the Domaine. Au Closeau is located at the southern end of Gevrey Chambertin, across from Mazis-Chambertin.

OUR GEVREY-CHAMBERTIN PREMIER CRU AU CLOSEAU

The Gevrey-Chambertin 1ers Crus are matured 40% in new oak, the balance made up of casks that have undergone one vinification. Their oak comes from the Allier and the Nivernais. We favour a light to "medium plus" toast to obtain perfect harmony between the wine and oak's tannins.

This wine is a deep ruby with a delicious nose including red and black fruit and mixed spices. The blend on the palate of more cherry, vanilla and raspberry aromas, brings freshness to this round, fleshy and silky texture. The delicacy of these aromas and the fruit on the finish make this a very charming appellation.

Serving temperature: 16 à 18°

Matching food :

Grilled red meat

Roast pork

Mild cheeses like Cîteaux Brillat-Savarin