

GEVREY-CHAMBERTIN PREMIER CRU CRAIPILLOT



DOMAINE DROUHIN-LAROZE

GEVREY-CHAMBERTIN, FRANCE



GENERALITIES

The origin of the name "Craipillot" may come from the fact that the earth is limestone and full of pebbles. The French word "craie" designates a stony terrain.

Vine variety: Pinot Noir
Surface area: 2.75 hectares
Altitude: 300 m - Exposure: East-facing
Soil: Cone pebbles

OUR PLOT

Our Craipillot parcel, planted in 1943 and 1953, covers an area of 0.26 hectare.

OUR GEVREY-CHAMBERTIN PREMIER CRU CRAIPILLOT

The Gevrey-Chambertin Premiers Crus are matured in 40% 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.

The visual aspect is a beautiful intense garnet colour, with black fruit and light woody vanilla on the nose. On the palate there is the pureness of blackcurrant fruit with some hints of liquorice, resulting in a velvety and harmonious wine that has race.

Serving temperature: 16° to 18°C

Matching food: Miso beef, veined ham, époisses