

GEVREY-CHAMBERTIN PREMIER CRU LAVAUT-ST-JACQUES



DOMAINE DROUHIN-LAROZE

GEVREY-CHAMBERTIN, FRANCE



GENERALITIES

Situated in the part north of the village, just before the Combe of the same name. The appellation is very often written as "Lavaux"; however, the AOC is officially registered as "Lavaut".

Vine variety: Pinot Noir
Surface area: 9.53 hectares
Altitude: 325 m - Exposure: Facing South/South-East
Soil: White oolithe, clayey limestone, cone pebbles

OUR PLOT

Situated north of the village, at the entrance to the Combe, our parcel covers 0.30 hectare and was planted in 1943.

OUR GEVREY-CHAMBERTIN PREMIER CRU LAVAUT-ST-JACQUES

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.

Lavaut Saint Jacques has aromas of red fruit and violet. The palate is sound, lively and fruity from morello, conveying delicacy and gourmandise. A discrete woody nose suggests elegance while the tannic structure reveals the majestic quality.

Good length on the palate.

Serving temperature: 16° to 18°C

Matching food:

Foie gras bruschetta and fig jam, chicken with black mushrooms

Picodon of the Drôme