



## DOMAINE DROUHIN-LAROZE

GEVREY-CHAMBERTIN, FRANCE



### GENERALITIES

In the Middle Ages this climat produced such good quality wines that it was called the "Petite Merveille" (tiny wonder). "Latricières" is derived from "Latricière" which in old Burgundian dialect refers to land that is unfit to farm, land that has barely any value at all.

Vine variety: Pinot Noir

Surface area: 7.30 hectares

Altitude: 280 m - Exposure: East-facing

Soil: Limestone with entrocs, cone pebbles, clayey limestone, white oolite

### OUR PLOT

Our parcel was planted between 1959 and 1984 and covers 0.67 hectare.

### OUR LATRICIÈRES-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. With a dark ruby colour, Latricières-Chambertin is virile and powerful. This is already clear on the nose, with the intensity and subtlety of the fragrances of black fruit (blackberry and blueberry), liquorice and spices. On the palate the attack provides great aromatic complexity and is concentrated, massive and solid. The wine remains elegant and its delicious tannins are seductive. With round substance and good length, it is said to be "masculine and very balanced".

Serving temperature: 16° to 18°C

Matching food: Ravioles with mushrooms and foie gras, duck breast fillet with morels.