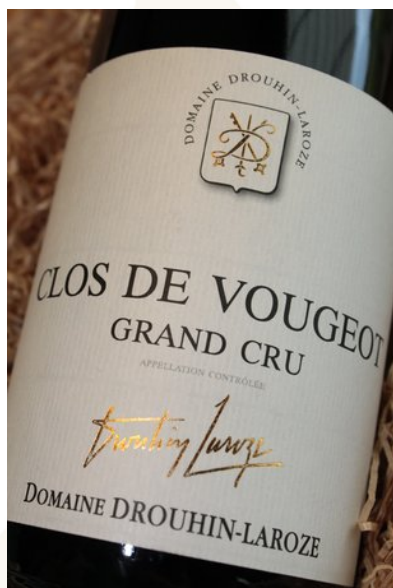




## DOMAINE DROUHIN-LAROZE

GEVREY-CHAMBERTIN, FRANCE



### GENERALITIES

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Our one hectare parcel is situated in the area of Clos de Vougeot called "des Papes" and, more especially, in the "Plante l'Abbé" and "Quartier de Marei Haut" lieux-dits. The produce from this upper third section of the Clos de Vougeot was reserved for the Popes in Avignon.

Vine variety: Pinot Noir

Surface area: 50.95 hectares

Altitude: 240-255 m

Slope: 3-4% - Exposure: East, South-East

Soil: Shallow brown soil, on limestone pebbles, more clayey

### OUR PLOT

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Our Clos de Vougeot parcel is situated in the "Plante l'Abbé" and "Quartier de Marei Haut" lieux-dits in the most westerly section of the Clos de Vougeot. Separated by a path, these two parcels have a total surface area of 1 hectare and were planted in 1976, 1989 and 2007.

### OUR CLOS DE VOUGEOT

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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. When young, it is characterised by its raspberry red to deep garnet colour. Its full-bodied bouquet is reminiscent of black fruit, liquorice, spices, with woody and leather hints. On the palate, melted wood slightly dominates aromas of black fruit, truffle, anise and cherry. The intense, powerful and precise tannins of this Grand Cru accompany a long, unctuous finish. "A grave and wonderful thing, powerful and free of torment" Camille Rodier.

Serving temperature: between 16° and 18°C

Matching food:

Risotto with truffles

Thick steak with pepper sauce