



DOMAINE DROUHIN-LAROZE

GEVREY-CHAMBERTIN, FRANCE

GENERALITIES

Our Gevrey-Chambertin « Vignes Belles », is a new charming cuvée of Gevrey-Chambertin, presenting a sublime roundness, intense notes of black fruits, but also some menthol scents, with an aromatic and fleshy palette, and elegant finish ...

Grape Variety : Pinot noir

Surface Area of our plot : 0,58 hectare

Altitude : 240 to 280 meters

Soil : Limestone from Comblanchien, gravel.

OUR PLOT

This plot is located in the North of the locality, with a soil composed mainly of gravel and limestone from Comblanchien. This well drained and deep soil encourages a strong root system, allowing the vines to give a consistent harvest and well balanced grapes.

Planted in 1979, a part was renewed in 2013

OUR GEVREY-CHAMBERTIN VIGNES BELLES

Ageing : In oak casks originating from the Allier, Chatillonnais, and Nivernais regions. We require « light » to « medium » toasting in order to allow the cuvée its own expression.
40% new casks.

Serving Temperature : 16°

Gastronomy Harmony : White meats, poultry, duck.

Cheese with medium intensity : brillat savarin, tomme fleurie, chèvre cendré.

In a few words...

« Observing the harvests over the last few years encouraged us to vinify this plot separately, in order to discover its characteristics and thus perceiving the unique personality of this terroir! ».

The first tastings delighted us, the «Vignes Belles» distinguishes itself with its elegance and the subtlety of its fresh red fruit and blackberry aromas.