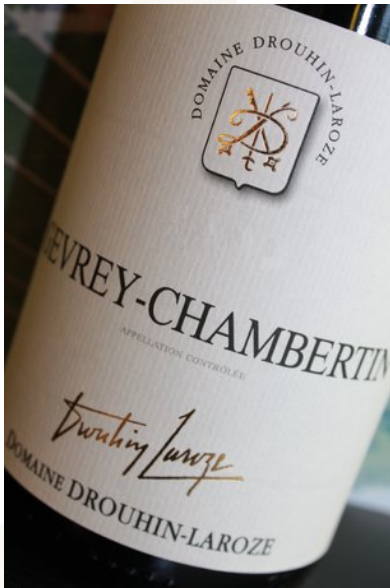




## DOMAINE DROUHIN-LAROZE

GEVREY-CHAMBERTIN, FRANCE



### GENERALITIES

There are several possible explanations regarding the origin of the name Gevrey: is it derived from the Gallic "Gibriacus" or from the combe de Lavaut, "Gaba" in Latin meaning "gorge". The name "Gevrey" first appeared in 1219.

Vine variety: Pinot Noir

Surface area: 330 hectares of which 51 hectares extend into the village of Brochon

Altitude: 240 to 280 m

Soil: Filling limestones, limestones with entrocs, cone pebbles

### OUR PLOT

We have 8 Gevrey-Chambertin parcels situated in the following lieux-dits: En Combe, En Champs, En Vignes Belles, Croix des Champs, En Jouise, En Pallud, Aux Mairchais and Aux Epointures. The surface area of our Gevrey-Chambertin parcels amounts to 4 hectares.

### OUR GEVREY-CHAMBERTIN

Our Gevrey-Chambertin is matured in oak barrels previously used for one wine made from wood from the Allier and Nivernais regions, with medium to medium-plus toasts.

With a fine colour and visual aspect and good texture, on the palate the Gevrey-Chambertin leaves a sensation of freshness with a delicate body and slight woody hints. Its tannins are melted in a tender and silky texture that highlight its aromatic refinement and subtlety.

Serving temperature: between 16° and 18°C

Matching food: Epoisses pie, beef fondue