



## DOMAINE DROUHIN-LAROZE

GEVREY-CHAMBERTIN, FRANCE



### GENERALITIES

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Bonnes Mares is the Grand Cru par excellence.

The name of this climat derives from an unearthed bas-relief portraying a trinity of Roman goddesses. We know that in Roman times the cult of this trinity, protectors of the harvests, was widespread.

Vine variety: Pinot Noir

Surface area: 15 hectares with 1.50 hectares in Morey-St-Denis

Altitude: 280 m

Slope: Gentle - Exposure: East-facing

Soil : Calcareous slabs and white marl

### OUR PLOT

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Our 1.5 hectare Bonnes Mares parcel is situated exclusively on the Chambolle-Musigny side on shallow, clay and ferruginous red soil.

### OUR BONNES-MARES

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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. The eye is immediately caught by the vermilion hue. The first nose conveys discrete hints of blackcurrant bud and flowers. Spices and small red fruit aromas appear on the palate on aeration with liquorice contributing character. The sweet flavour of rose provides subtlety and style. The overall harmony ensures depth and results in a dense, superb and peerlessly elegant wine.

Serving temperature: 16° to 18°C

Matching food: Duck breast fillet stuffed with foie gras, deer fillet with mustard, sweet potatoes, roasted Bresse chicken.