



CLOS CACHET
the finest French wines

DOMAINE DUROCHÉ

Gevrey-Chambertin 'Jeune Rois'

2021

01

Provenance:

Gevrey-Chambertin, Burgundy

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Game, rib steak, lamb, fillet of pikeperch or tuna in red-wine sauce, strong cow-milk cheeses

04

Serving:

Temperature: 15°C



Grassl
Cru Glass



Vineyard Cultivation:

Domaine Duroché began in 1906, when Louis, the great-great-grandfather, was identified as the chief winemaker of the estate. The acquisition of the first land thus led to the creation of the Domaine. In 2003, Pierre took over the family Domaine at the age of 21. This natural transition proved his confidence and created freedom. With his partner Marianne they have developed a contemporary vision, with the greatest respect for family tradition. This plot is located in the northern part of the appellation with vines planted in 1953.



Vinification:

Extractions are moderated, no sulphur is added during vinification and ageing takes place in barrels in their cellar. Here, for 12 months, they use very little new oak barrels. The Domaine does this without racking so the wines do not fatigue. To ensure their purity and elegance, each cru is placed in vats before bottling; no fining and filtrations are very rare.



Tasting Notes:

4 barrels were made from three quarters of a hectare, equating to 12 hl/ha. Another fine ruby colour. The nose is more flamboyant than for the straight Gevrey, red fruit with a floral edge. Delicious though on the palate with fair intensity in a lifted cherry raspberry style with excellent persistence. Drink from 2025-2030. 91-93 pts, Jasper Morris, IB.



Soil Type:

Sandy Marl



Method:

Organic

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Trade Portal

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