



DOMAINE DUROCHE LES CHAMPEAUX 1er CRU 2006

Appellation: Gevrey-Chambertin; Cote de Nuits; Cote d'Or; France

Winemaker: Giles Duroché

Closure: Cork

Alcohol: 13.0%

Les Champeaux is situated in the northernmost sector of Gevrey just underneath Goulots and Combe Aux Moines. The vineyard typically produces dense, round, and satisfying pinots - the perfect expression of the structure and woody fruits of Gevrey.

Flavour profile: Ruby-red with a young and attractive spicy nose. Very well-balanced flavour with great finesse and delicacy, an elegant finish.

Gevrey Chambertin is one of the biggest villages of the Côtes de Nuits, is also one of the largest wine producing villages due to its surface area in vineyards. The soils are chalky with a high proportion of clay marl giving powerful yet "round" wines. The vineyards are on the slopes producing the Village (AOC Commune) wines at between 240 and 280 metres altitude and the Premiers Crus and Grands Crus at 260 to 320 metres. The pinots from Gevrey -Chambertin are highly coloured and with intense aromatic expression evocative of blackcurrant berries and other small red and black fruit. There are animal notes such as musk and fur, one can often pick out an aroma of liquorice in mature wine. They are powerful wines, associating abundant mellowness with tannin and a good level of acidity.

The Vintage:

2006 is certainly a very fine vintage that produced classically styled wines of superb purity and transparency that will deliver much pleasure, and sooner, than the more consistent 2005. Indeed, I would go so far to say that in some cases, the 2006s actually surpass their 2005 counterparts... if you were to imagine the superb *terroir* transparency, vibrancy and purity of 2001 allied with the generosity and ripeness of 2000, you will have a good idea of the character of the vintage. – Allen Meadows, BURGHOUND 1st Quarter 2008: Issue 29

