



Tuesday Tasting Dîner-dégustation - Grands Vins de Bourgogne

Monday
02
DECEMBER



20H00 To 22H 00 | 200,00 € per person/



Located in the east-central part of France, Burgundy is one of France's oldest vineyards. Over the centuries, Burgundy has become known for being the best land in the world for producing both Pinot Noir and Chardonnay. What makes Burgundian wines so special, is that Burgundy, more than probably any other wine region in the world is completely influenced by its terroir. Terroir is a particular sense of place, reflected in a glass.

DOMAINE DU CELLIER AUX MOINES

Located in Givry, in the heart of historic Burgundy, mid-way between the abbeys of Cluny and Cîteaux, between Dijon and Mâcon, the Cellier aux Moines was established in the 12th century by Cistercian monks from the Abbey of La Ferté.

DOMAINE HENRI BOILLOT

Known as one of Burgundy's greatest winegrowers, Henri Boillot masterfully manages the estate founded by his grandfather in Volnay in 1885. The vineyard extends over 19 hectares in the most beautiful appellations of the Côte de Beaune. His perfectionism and his intransigence on the quality of his grapes have raised his white wines to the level of the greatest names of the Côte d'Or.

DOMAINE CECILE TREMBLAY

Cécile Tremblay is the rising star of the Burgundy vineyard. She cultivates her 4 hectares of vines like a garden. Located in the Côte-de-Nuits, the estate is spread over 10 appellations, including two Grand Crus such as Echezeaux du Dessus and Chapelle Chambertin. Since her arrival in 2003, Cécile has been influenced by biodynamics. Indeed, she is fond of organic viticulture. This is the reason why the fruit is the very basis of all her work. Thus, she crafts fine wines that are reflecting her : elegant, fresh and humble !

In presence of Philippe Pascal, Henri Boillot ...

www.caves-legrand.com

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Champagne Krug
Grande Cuvée 167th Edition

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Domaine Jacques Carillon
Puligny-Montrachet Premier Cru Les Referts 2015
Shellfish, 2019 peppers, sumac

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Domaine Henri Boillot
Puligny-Montrachet Premier Cru, Clos de la Mouchère 2014
magnum
Bouchard Père & Fils
Corton-Charlemagne Grand Cru 2014
Fish quenelles, saffron sauce

–
Cellier aux Moines
Clos du Cellier aux Moines Givry Premier Cru 2015 magnum
Domaine Joseph Drouhin
Gevrey-Chambertin 2015
Free-range chicken fricassee, brut cider, white miso, stir fried
wild mushrooms and apple

–
Domaine Tremblay
Vosne-Romanée 2014
Mont-d'or cheese

–
Egg white mousse with timut pepper, cardamom custard