

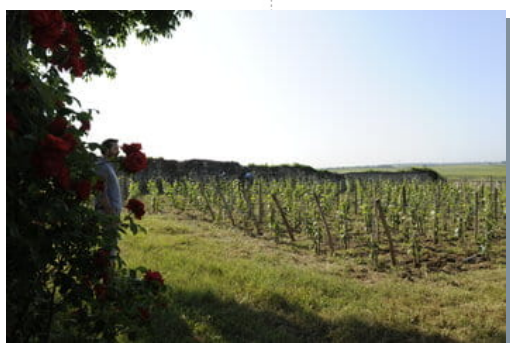


## Tuesday Tasting Masterclass - La biodynamie - Domaine des Roches Neuves

Tuesday  
**26**  
NOVEMBER



20H00 To 22H 00 | 90,00 € per person/



Immerse yourself in the world of a wine-grower and the passion that goes into creating the most exciting wines in France. We bring a slice of the vineyard to Paris through intimate occasions where wine-makers share their savoir-faire and transmit their knowledge as well as their love of the land. Our Masterclasses are about learning and sharing, it is also a unique opportunity to unite wine lovers with winemakers.

Sixth generation of Bordeaux winegrowers, Thierry Germain left Bordeaux for a region where the land is to be said more "at the centre of work than the castle". In 1992, as he was only 23, he took over Denis Duveau's vineyard in Varrains - a wine estate located in the heart of Saumur-Champigny appellation. Quickly, he converted the vineyard to organic farming and then biodynamics inspired by his meetings with Charly Foucault, Gérard Gauby and François Bouchet. Much more than a cultivation method, it is a philosophy. Thierry makes it a point of honour to "not do to the vine something that we would not want for ourselves". A philosophy transmitted through his wines that brings fruit, terroir and people together.

Tasting dinner in presence of Thierry Germain, winemaker.

Clos Roman Blanc 2017

Clos de l'Echelier Blanc 2017

Roasted celeriac, einkorn,  
candied lemon, Banka trout eggs

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Cuvée Franc de pied 2017

Cuvée La Marginale 2017

Veal en croûte, grilled puntarelle and raddichio,  
salsify mousseline, juice

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Cuvée Mémoire 2015

Aged goat cheese, beets chutney

[www.caves-legrand.com](http://www.caves-legrand.com)

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