



Joseph Drouhin

ŒNOTHÈQUE

## The dukes' Paulée

18 November 2023

06:00 p.m - 44 people maximum

290 € Inc.VAT / person



On the occasion of the 163th Hospices de Beaune wine auction festival, we are pleased to propose you the first « **Dukes' Paulée** », taking place in the ancient Burgundy Dukes and France Kings' cellar.

The « **Paulée** », wine auction's symbol, is a synonyme of sharing and conviviality.

It's simple : we are in charge of the aperitif and the dinner. You will bring one or several of your nice bottles, so we will share together !

This year, it will be a musical atmosphere thanks to the participation of the New Orleans jazz group « little treme » where Charleston sounds would be lively !

<https://www.youtube.com/watch?v=U6ozrj2UGs4>

Sit down to table like real Burgundy gourmets, you will juste have to savor some courses from the chef **Didier DENIS** and to raise your glass !

Informations :



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- This event is limited to 44 persons

**06 :00 p.m**

- Rendez-vous at the Oenotheque - place du général Leclerc, in front of the Church Notre-Dame.

- Welcome toast, followed by the cellars tour and the tasting of « cuvée Maurice Drouhin » in Beaune Premier Cru from the Hospices de Beaune, by the barrel.

**08 :00 p.m**

Dinner served into the old Parliament cellars.

**MENU**

- A selection of salmon : Beech wood smoked sawdust - confit with anis seed - rillettes with Charentes butter - marinated tartare salmon

- Scallop skewers with Thai herbs. Soft Polenta with black olives

- Honey caramelized duck breast, crispy forest mushroom candies Morello cherries sauce

- Cheeses

- Caribbean ceps, Guayaquil chocolate, exotic fruit minestrone, cocoa sherbet, mango coulis



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**For a better wine and food pairing, don't forget to balance between whites and reds.**

For more informations, feel free to contact us at [visite@drouhin.com](mailto:visite@drouhin.com) or  
+33(0)3.80.24.84.05

