



# Joseph Drouhin

ŒNOTHÈQUE

## Tour and WINE, BREAD and CHEESE tasting

Workshops

20 October 2020

10:00 am - 8 people maximum

90 € Inc.VAT / person



*"Le Fromage constitue, avec le pain et le vin, la trinité de la table européenne". Michel Tournier*

Because there is no need for a special occasion to open a bottle of wine, we propose you to join us around a tasting of wine, bread and cheese, the pride of French people.

We will start the visit of our XVIII and XV century cellars, the oldest of Beaune. Six wines have been selected carefully as well as Alain Hess cheeses' and Beyer breads'.

We rely on your sharp taste buds to confirm (or not!) the selection which was determined by our team. It will be the opportunity to (re) discover the French taste Patrimoine!

### Programme:

Rendez vous at the Oenotheque for a 30 minutes tour followed by the tasting of six wines paired with the following cheeses:



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Chablis 1er Cru "Mont de Milieu" 2017 with a "Clacbitou" (goat Cheese)

Puligny-Montrachet 2017 with a "Chèvre Cendré" (ash coated goat cheese)

Chassagne-Montrachet 1er Cru "Embazées" 2017 with a "Royal à la truffe" (cow cream cheese with truffle)

Beaune 1er Cru "Champimonts" Red 2016 with a "Délice de Pommard" with mustard seeds

Vosne Romanée 2016 with a Cheese from Citeaux Abbaye

Gevrey Chambertin 1er cru "Clos Prieur" 2016 with a "Trou du Cru".

All served with a special bread selection!

Informations:

To reserve, please contact the Oenotheque members, by phone 03.80.24.84.05 or by email [oenothèque@drouhin.com](mailto:oenothèque@drouhin.com)

Minimum 6 people