



# Joseph Drouhin

ŒNOTHÈQUE

## WINES, CHEESES & BREADS tastings

Tastings

25 August 2021

10:00 a.m / maximum 10 people

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.

The cocktail will start after 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. This event will be the opportunity to (re) discover the French taste Patrimoine!

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

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

Puligny-Montrachet 2018 with a ashed goat

Chassagne-Montrachet 1er Cru "Embazées" 2017 with a Royal à la truffe (truffled Brillat Savarin)



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Beaune 1er Cru "Champimonts" Rouge 2016 with a mustard bran  
"Délice de Pommard"

Vosne Romanée 2017 with a Abbaye de Cîteaux' cheese

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

All served with specific breads.

Informations:

Wednesday 25th, 2021, 10:00 a.m

In english only.

By booking by phone at 03.80.24.68.88 or by email [maisondrouhin@drouhin.com](mailto:maisondrouhin@drouhin.com) /  
[oenothèque@drouhin.com](mailto:oenothèque@drouhin.com).

Please contact us if you have any allergies.