



DOMAINE ANNE GROS

Chambolle-Musigny 'Combe d'Orveau'

Subtle, harmonious, supple—Burgundy from Domaine Anne Gros is intimately tied with the elegant, poised character of wines from Vosne-Romanée. While each cru faithfully reflects its terroir, it is terroir as translated through Anne's expert touch, offering richer aromatics, rounder curves, silkier tannins. The combination is irresistible; so much so that Anne's limited production is snapped up by global collectors faster and faster each vintage. To be sure, Anne Gros is one of the top winemakers in Burgundy today, which explains why her wines inspire such a cult-like following. There have been Gros family members in Vosne since the 1830s; Anne took the reins of her father's winery (Domaine François Gros) in the late 1980s.

WINERY: Domaine Anne Gros

WINEMAKER: Anne Gros

ESTABLISHED: 1988

REGION: FRANCE • Burgundy • Côte de Nuits • Vosne-Romanée

APPELLATION: Chambolle-Musigny AOC

BLEND: 100% Pinot Noir

VINEYARDS: Estate vines total just over one acre in *villages-level* vineyard "La Combe d'Orveau," at the southern limit of Chambolle, near the border with Vosne-Romanée. Facing east; part of a small valley ("combe") that spills into grand cru vineyards Echezeaux, Grands-Echezeaux and Clos Vougeot. 'Orveau' is a stony plot, with alluvial material and white marne.

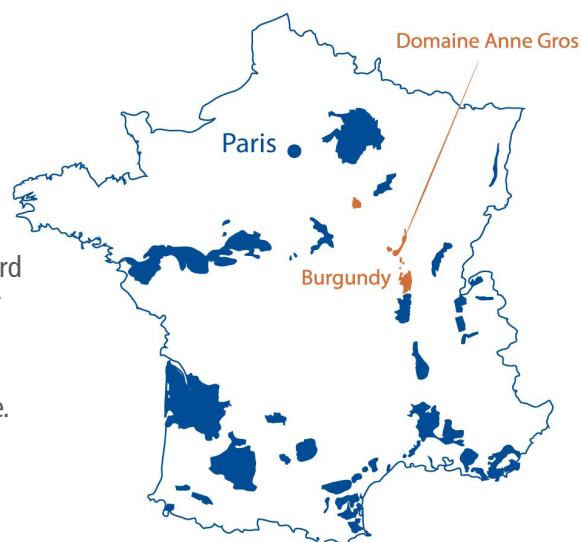
AGE OF VINES: 25 years, on average

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in stainless steel tanks. Aged in French oak barrels: one-third new, one-third one-year and one-third two-year barrels.

TASTING IMPRESSIONS: Aromas of violets, red plums, red cherries and spice notes. Medium-bodied, suave and silky; light peppery finish

PAIRING SUGGESTIONS: Aged local French cheese; charcuterie; pork sausages with herbs

NOTES: The French word "orveau" is believed to come from the original phrase, "val d'or" or small, golden valley.



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