Chambolle-Musigny La Combe d'Orveau

Domaine Anne Gros

Red Wine - Pinot noir

LA COMBE D’ORVEAU

This cuvee of Chambolle is often the easiest to approach thanks to its lower acidity. The tannins, whether soft or firm, are always balanced by the phenolic maturity of the vintage.

The beautiful ruby colour is typical of the light soil . This is a delicate, elegant wine with notes of red fruit (red current, raspberry) as well as floral nuances (roses, violets).

It is a great match with poultry, roasted red meat and mild cheeses. We recommend that you drink it fairly young (between 2 to 10 years) to take full advantage of its elegant texture.

Ageing in barrels (30% new oak)



Parcel

La Combe d’Orveau

This parcel within the village appellation of Chambolle Musigny is situated at the southern limit of the territories of Chambolle and Vosne Romanée in the locality of the Combe d’Orveau.

It was bequeathed by Louis Gros on his death in 1951 to his son François.

The origin of the word “Orveau” comes from “Val d’Or” (small golden vale).

East facing, this coomb opens onto the anticlinal valley where grands crus Echezeaux, Grands Echezeaux and Clos de Vougeot are situated.

The climate is more extreme due to its geographical situation (colder in winter, hotter in summer).

The wooded surroundings, which are battling erosion, contribute to a more humid autumn.

This 1.10 ha parcel is composed equally of 30 year old vines and 5 year old vines. The soil, which is very stony, rich in scree and extremely fine-grained, rests on a substrata of white marl.

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