



DOMAINE
des druides
CHÉNAS



The legend tells us that this place was covered of a huge « chêne » (oak) wood. A magician introduced a noble plant which is now the black Gamay. The vines of the estate are trained by Arnaud Grange since a several years now.

THE VINES

The 2.77 hectares which are producing the Chenas appellation are located at La Chapelle de Guinchay. The plots are spread onto a plateau made of silt and granite. The rows are exposed North-South and so the grapes receive the sunlights all day long. The grapes can tan all day with no risk of being burned in one side. The harvest is made by hand and the grapes are sorted.

WINE MAKING

Traditional vatting with semi carbonic fermentation during 8 to 10 days.

WINE TASTING

Ruby color with peony and rose aromas turning to spicy and waddy with aging. Best served at 14-15 C with creamy white meats or red grilled meats, french roasted cheese (Camembert).

