



Joseph Drouhin

ŒNOTHÈQUE

Summer truffle cocktail lunch

Lunches

15 August 2018

10:30AM / 15 people maximum

110€ Inc.VAT / person

Summer truffle cocktail lunch

Let yourself be drawn by the refined smell of the summer truffle of Burgundy associated with our great Burgundy wines during a tasty lunch cocktail on Wednesday August 15th at 10:30AM.

When pairing with truffles, the great whites of Burgundy are always exquisite choice but certain mature reds with notes of undergrowth, tobacco and mushroom will pleasantly surprise you too. This is why Maison Joseph Drouhin is glad to invite you to enjoy a selection of 6 small truffle-based dishes served with 6 of our wines. The cocktail will be preceded by a commented walk in our historical cellars (13th and 15 centuries).

You will taste the following dishes and wines:

- Spoon of truffled scallops with fennel // Chablis Premier Cru « Vaillons » 2013
- Truffled green asparagus // Chablis Grand Cru « Vaudésir » 2015
- Truffled quail eggs on a toast // Puligny-Montrachet 2011
- Truffled lobster in a bubble // Meursault "En Luraule" 2009
- Pan fried truffled foie gras and its balsamic foam //Chambolle-Musigny 2007
- Truffled beef tartare // Beaune Premier Cru Cuvée Maurice Drouhin Hospices De Beaune 2000

Special notice to all the gourmets and lovers of the terroir of Burgundy out there!

Practical information :



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- Date and time: Wednesday August 15th at 10:30AM
- Fee : 110€per person
- By appointment only, 15 people maximum
- To make a reservation, please email us at visite@drouhin.com

