



# Joseph Drouhin

ŒNOTHÈQUE

"90's vintage diner"  
Includes a visit and wine tasting in our cellars

Wine dinners

22 June 2019

6 pm Maximum 40 participants

250 € Inc.VAT / person



## Maison Joseph Drouhin 90's vintage

After having tasted our emblematic wines from the 90's vintages, the Chef Didier Denis has been looking for the best pairings between his way of cooking and the Joseph Drouhin wines.

You will get the opportunity to be part of this unforgettable experience by discovering the delicious French Gourmet cuisine paired with the rare wines coming from the private cellar of the Maison Joseph Drouhin.

The evening will start with a visit of our historical cellars from the XIII and XV centuries followed by a tasting of 3 whites and 3 reds wines.

During the dinner, we have chosen food and wine pairings that will transport your taste buds through Burgundy and time.



*Joseph Drouhin*

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**Menu**

Pan-fried foie gras with cherry sauce

Beaune 1<sup>er</sup> Cru « Clos des Mouches » Blanc 1999

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Sole sautéed with Bresse butter, lemon deglazing, with mashed peas

Montrachet Grand Cru « Marquis de Laguiche » 1992

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Duck breast roasted, honey and Kampot green pepper

Beaune 1<sup>er</sup> Cru « Clos des Mouches » Rouge 1993

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Selection of regional cheeses

Clos de la Roche Grand Cru 1990

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*Joseph Drouhin*

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Declination of Guayaquil chocolate with aniseed ice cream from Flavigny

Vieux « Marc de Bourgogne » du Clos des Mouches

**Program:**

6:00 pm: Greeting and visit of our historical cellars and wine tasting

8:00 pm: Dinner in the historical Burgundy Parliament

**Practical Information:**

Upon reservation only

Seats limited to 40 guests

For more information, please contact us by [clicking here](#).