

## CELEBRATE MOTHER'S DAY with exquisite Burgundy wines

by Madam Anne Francois Gros, owner of *Domaine A.-F. GROS, Côte d'Or, France*



*Anne-Françoise Gros* is the daughter of Jean and Jeanine Gros of Vosne-Romanée. Her parents decided to let go of a few parcels of the family domaine (initially known under the names of Gros-Renaudot, then Louis Gros, and after inheritance, Jean Gros), to their three children: Anne-Françoise, Michel and Bernard, gradually handing over their holdings before their retirement in 1996. Anne-Françoise received her third in 1988, since then she has added vineyards in Flagey-Échezeaux, married François Parent, himself a 13th generation vineyard owner in Pommard and later the couple together purchased a vineyard in Savigny-les-Beaune.

Anne-Françoise Gros and François Parent are a wife and husband team controlling

two domaines that produce contrasting styles of wines. A-F Gros' wines are delicate elegant, supple and ethereal with clean fruit and fine poise while the Parent wines are fuller, firmer and a touch more meaty. It is François who makes the wines for both domaines today.

Each Domaine A.-F. Gros wine has a unique label designed by Marie-Paule Deville-Chabrolle (born 1952), the French sculptor and painter, who is also an artist of crystal Daum and whose work is a passionate tribute to grace and femininity. Each label resonates with the characteristics of the wine in the bottle, creating an identity for each vintage, according to its specificity. Marie-Paule endeavors to capture the ephemeral moments, to stop time, and to

express the inexpressible. In her painting, she opts for the warm colours of red-chalk drawing and renders faces in subtle shades evoking the Burgundy soil. An impressive way to combine the two art forms of winemaking and sculpture!

Three selected vintages are available in this promotion:

**2006** – Great finesse, very fruity, mature tannins and pure, this vintage has a concentrated and harmonious structure. It possesses big potential. *To be served from 2009 to 2015... and more.*

**2008** – The robe is dark garnet-red. It is a classical vintage: robust, complex, deep and well balanced. It represents a big Burgundy wine to be aged. *To be served from 2012 to 2018.*

**2009** – Seductive wines, with fresh full aromas and soft tannins. Perfumed and silky, you will succumb to the temptation and the charm of this media vintage. *To be served 2012 to 2018.*

*Stock, including indent order, is limited.  
For enquires or orders,  
please contact Le Chais.*

**Burgundy wine tasting for  
Mother's Day weekend  
at Le Chais,  
Saturday & Sunday,  
12 & 13 May, 12noon-7pm**

## *Winemaking and sculpture*



### *Bourgogne* **HAUTES-CÔTES DE NUITS**

*This wine, a Burgundy appellation, reveals upon closer examination and tasting, that it contains all the attributes of a Hautes-Côtes. Made from grapes that are harvested two weeks later on the Côte, in cooler sunshine and a less domesticated environment, this wine is as mysterious as the soil that gives it birth. Generous and robust, full-bodied and round, it combines engaging berry aromas with real strength. Consume after two to five years of aging.*



### *Beaune* *Les Boucherottes* **PREMIER CRU**

*With a light taste of violets, black cherries and black currant and a slight oak nuance in the finish, this wine is bright red with finesse and harmony. The soft harmony with the light tannins makes this wine silky and velvety. To be enjoyed between 3 and 8 years.*



### *Chambolle-Musigny*

*A manifestation of elegance and finesse. A brilliant red colour, profound aromas of raspberries and wild violets. Very fine tannins and light acidity. May be enjoyed while young or with aging.*



### *Vosne-Romanée* **AUX RÉAS**

*Located under « A.O.C. village » this vineyard extends of the Clos des Réas (a 1er Cru and family Monopole) at the foot of Nuits-Saint-Georges. It gives a wine of structure and powerful aromas. A charmer, round and velvety with lots of character. May be served after 3 years of aging with red meats, wild game and game birds.*



### *Echezeaux* **GRAND CRU**

*A product of the Champs-Traversins, a vineyard also known as "Le Petit Cîteaux" by a select few, this wine is an intense concentration of fruit evoking mature aromas. In spite of its seductive nature, give it time to show its full splendour (6 to 10 years). Serve with red meats, game and cheese.*



### *Richebourg* **GRAND CRU**

*Only 20,82 acres exist in the world. It is an unforgettable wine possessing depth and an amazing mix of contrasting power and finesse. Hints of wild violets, black currant, vanilla and spices meld into a velvety palate and constitute the hallmark of the appellation (power and finesse). Give in to temptation right now, or make it last for several decades...*