

### VINTAGE 2014

In 1850, Jean founded a wine estate at Gevrey. Six generations later, his heir Philippe, who took over in 2001, his wife Christine and their children Caroline and Nicolas, are running a vineyard of 11.5 hectares, faithful to organic principles but without certification. Almost half of this vineyard is devoted to Grands Crus, and Caroline added a small negociant business in 2008.





GRAND CRU 2014

The Estate confirms it is a very good ambassador of the wines from Gevrey-Chambertin and its best *terroirs*, in particular (see also the section on Chapelle-Chambertin). It cultivates a hectare and a half in what is no doubt the oldest of the Burgundy Clos vineyards. From the intense, deep bouquet, great complexity is perceptible: crisp red berries, mild spices and a floral touch. All the attributes of wine that will keep are present in the palate: remarkable body, rich tannins and sophisticated wooded notes, giving the whole a full-bodied feel, fine freshness that contributes length of finish and balance.

Fourchette de garde : 2020 -2030

Suggestion: Haunch of venison with spices.



GRAND CRU 2014

Situated just below the Clos de Bèze, Chapelle-Chambertin stretches over slightly more than 5 hectares. The Domaine Drouhin-Laroze exploits half a hectare, from whence it extracted a 2014 with remarkable subtlety and exceptional persistence. Eighteen months ageing in casks rendered its tannic structure smooth and silky. This leaves a sensation of both richness and elegance, with an aromatic expression in turn fruity, floral and spicy, ensuring beautiful complexity.

Fourchette de garde : 2019 -2026

Suggestion: Hind fillet with forest mushrooms.

#### VINTAGE 2014

## **CLOS DE VOUGEOT**

GRAND CRU 2014

The Domaine has a long vineyard plot which stretches from the bottom to the top of the upper part of the Clos. From this land, the Drouhin family has produced a wine with a warm bouquet of raspberry and brandied sour cherries, long on the palate, and a well-affirmed structure around tannins that are looking forward to mellowing. A noble if austere wine, which will reach its peak in the wine cellar.

Fourchette de garde : 2021-2028 Suggestion : Slow cooked leg of lamb.

# BONNES-MARES \*

GRAND CRU 2014

Bonnes-Mares is one of the most powerful Grands Crus from Côte de Nuits. The house of Drouhin-Laroze, very much on form in this edition, has produced a successful version with an expressive 2014, with notes of sour cherry, blackcurrant and pepper, a lively front of palate, dense, rich, intense, vigorous and built to be able to keep for a long time.

Fourchette de garde : 2021-2028 Suggestion : Beef fillet en croûte.

## GEVREY-CHAMBERTIN

2014

This is a vintage that has an important place in the wines produced by the Estate: 4 hectares out of a total 11.5 hectares. A well-rounded wine marked by strength and freshness, a bouquet of intense ripe red berry aromas and cool leather, which should gain in complexity over time.

Fourchette de garde : 2018-2024

Suggestion: Beef fillet with pepper sauce

## Laroze de Drouhin

### **FIXIN**

2014

The bouquet of this wine combines notes of red berries, redcurrant in particular, with a vanilla presence laid down over eighteen months ageing in wood. On the palate, the tannins are assertive but soft and sophisticated, and a hint of vivacity lends incision to the finish. This 2014 will be at its best after a short period of time.

Fourchette de garde : 2017-2021

Suggestion: Roast veal



DOMAINE DROUHIN-LAROZE & MAISON LAROZE DE DROUHIN