



DOMAINE DROUHIN-LAROZE

GEVREY-CHAMBERTIN, FRANCE

THE VINTAGES

Year 2018



Annual climatic benchmarks

- Budding : *Mid-April*
- Flowering : *From the 26th of May to the 5th of June*
- Beginning of the harvest : *1st of September*
- End of the harvest : *12th of September*

CLIMATOLOGY

Fall / Winter 2017

After a very dry summer, the rain made its comeback in November : it rained, except in February, almost every other day until the 1st of March. The completely soaked soil made it difficult to start back to work. It was necessary to wait until mid-April to have drier ground.

Spring 2018

Because of a very cold and rainy month of May, the vineyards struggled to get into action. March appeared to be in-line with a late year similar to 2013. In April, with the return of milder temperatures, the rhythm accelerated during the last 15 days, benefiting from the perfect cocktail of water and warmer temperatures for explosive growth. In June, with incessant rainfall that began the 26th of May, the vineyards enjoyed an ideal climate for growing, almost tropical like.

At the end of the month of May, the flowering was well engaged. It only took 3 weeks to change from the end of the flowering to the closing of the bunches. The highlight of this vintage was the slight difference of development amongst the Chardonnay and Pinot Noir and between the Côte de Beaune and the Côte de Nuits.

The supposed late vintage observed in the beginning of April was back in the top three of early vintages with 2007 and 2011.



Summer 2018

Starting from mid-July, we regularly checked the grapes. Depending upon the water brought in by scattered storms the end of July, the stages varied from 20 to 80%. At the beginning of August, considering the rapid progression of the coloring, the harvest was projected to begin around the end of August / beginning of September.

The phenolic maturity was obtained in the beginning of September and thanks to a light « coulure », some green harveting, and leaf-thinning, the load was mastered without overflow.

As for the quality of the grapes, it was exceptional! The sugar levels and therefore the naturel degree potential greatly benefited from very hot climatic conditions in the month of August.

Harvest 2018

The harvest, the reward for a year of intense and rigorous work, began with particularly agreeable weather, that is to say warm and dry, favoring the harvest work in excellent conditions.

For the winemaker, this warm harvest required him to fight with this heat in order to vat this magnificent harvest in optimal conditions to ensure a serene maceration. A greater attention was necessary for the starting of the fermentation, which considering the level of natural sugars, was quite tumultuous. Like every year, a constant monitoring is necessary, notably at the finish of the alcoholic fermentation of each vat. In regards to the harvest in the cellars, the volumes were relatively the same as for the 2017 harvest, or slightly lower for certain appellations.



Notes from the tasting

« In the cask, before the summer racking, this 2018 vintage already offers great hope and is eagerly awaited by wine enthusiasts around the world! The tasting begins with a rich and intense nose, which allows us to perceive some notes of red berries, brought out by small touches of spices and black pepper. The sensations awaken even more so on the palate, mixing richness and density. On the middle of the palate a full-bodied and deep wine is revealed, at times juicy red fruits prevail and at others black fruits enhanced by black pepper. The long and dense finish invites us to come back after the 16 months of ageing in order to once again enjoy these great wines! »

