



## DOMAINE DROUHIN-LAROZE

GEVREY-CHAMBERTIN, FRANCE

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NOTES FROM THE DOMAINE

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## THE VILLAGE OF GEVREY-CHAMBERTIN

WHEN HISTORY FOLLOWS THE PATH OF THE VINEYARDS...

Around 2,000 years ago, the cultivation of the vineyards appeared in Gevrey-Chambertin, then known as *Gibriacum*. With its 550 hectares, the name Gevrey-Chambertin henceforth shone across the world and time. «*Wine of the king, king of wines*», hallowed by Victor Hugo, enjoyed by Napoléon the 1st, the Chambertin reigns at the top of the wine pyramid, supported by eight other grands crus, made only in Burgundy!

Today the young generation of wine-makers continue the excellence of the work accomplished by their elders. They are now more than ever attentive to their terroirs, with a familiar knowledge of geology and a mastered production in order to extract the quintessence of their hills with a single concern: **the quality !**



View from above the Chambertin-Clos de Bèze

Studio Morfaux

## DID YOU KNOW ?

THE SAINT-VINCENT TOURNANTE OF GEVREY-CHAMBERTIN EXPECTS AROUND 80,000 VISITORS



The Drouhin family during the Saint-Vincent 2017

Studio Morfaux

It was on the 22nd of January, 1938 in Chambolle-Musigny that the Saint-Vincent tournante was created, imagined by the confrérie des chevaliers du Tastevin. This festival of winemaking was held in Gevrey-Chambertin for the first time in 1947, and since, the celebration of the patron saint of winemakers is welcomed here practically every twenty years, with the last Saint-Vincent of the village dating back to the year 2000.

**The 2020 edition will take place on Saturday the 25th and Sunday the 26th of January.**

More information available at [www.gevreychambertin-svt2020.fr](http://www.gevreychambertin-svt2020.fr)

## TWO GRAND GALAS OF « DISTINCTION »

Refinement, gastronomy, and Grands Crus will be the hallmarks of the **Gala held Friday the 24th and Saturday the 25th of January 2020**. These two sumptuous evenings will welcome close to 1,200 guests.



25-26 JANVIER 2020

**SAINT-VINCENT TOURNANTE**  
— GEVREY-CHAMBERTIN —



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## A FAMILY ESTATE WITH THE EXPERIENCE OF 6 GENERATIONS



Five generations have been running the Domaine for 163 years, Caroline and Nicolas, Christine and Philippe's children represent the sixth.

In **1850**, Jean-Baptiste LAROZE started a vineyard operation in Gevrey Chambertin. He was later succeeded by Félix LAROZE.

In **1919**, Suzanne, the daughter of Félix, married Alexandre DROUHIN, who owned vines in Chambolle Musigny and the estate was henceforth called Drouhin-Laroze.

The Estate is currently run by Philippe and Christine Drouhin, assisted by their children Caroline and Nicolas.

Each successive generation continued to develop the Estate with the sole objective of **investing in hillside vineyards**, which was a visionary and risky choice.

The bet paid off and today, thanks to the sacrifices and risk-taking of the previous generations:

The **11.50 hectare** Estate is one of the most prestigious in terms of diversity, quality and the surface area of its appellations.





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## GEVREY-CHAMBERTIN

« DIX CLIMATS »



### TEN PARCELS FOR ONE WINE

We produce the Gevrey-Chambertin in ten different parcels, all surrounding the village of Gevrey-Chambertin. Thanks to this rare diversity, our product has recently benefited from the appellation « **Dix Climats** », which recognizes a work as complex as it is enriching.

#### BUT WHAT IS A « CLIMAT »?

This typically from Burgundy term names the places where vineyard cultivation has been attested over a long period of time. These are precisely defined parcels of land, benefiting from specific geological and climatic conditions that gave birth to an exceptional mosaic of crus renowned throughout the world.

But its notoriety does not stop here, because l'UNESCO decided in 2015 to register the « climats » of Burgundy on its list of world heritage sites, therefore recognizing the unique character of the Côte Viticole.

*« In Burgundy, when we speak of a « climat », we do not raise our eyes to the sky, we lower them to the ground. »*

Bernard PIVOT

## GEVREY-CHAMBERTIN

*without sulfur*

### A NEW PRODUCTION METHOD

THE ADVANTAGES OF A WINE WITHOUT ADDED SULFUR

Sulfur is generally used to preserve and protect the wine by diminishing the presence of bacteria and yeast harmful to its aromatic quality. Used in excess, sulfur has damaging effects, first for our health because it can provoke headaches or allergic reactions for sensitive people. But also for the wine, as its aromas and characteristics risk being lessened if it is too exposed to sulfur.

At Domaine Drouhin-Laroze, the cultivation of vineyards is sustainable throughout the year in order to obtain a healthy harvest with an optimal maturity. This is followed by delicate winemaking respectful of the personality of each cuvée in order to obtain wines expressing fruits and that are well-balanced, full of life, and free to evolve.

The mastery of the art of winemaking and ageing of wine comes from experience... Since 2017, Nicolas decided to take the leap and develop a cuvée of Gevrey-Chambertin exclusively without sulfur.

*After a charming combination of suave aromas and a touch of toasted wood, the Gevrey-Chambertin without sulfur leaves an ample texture on the palate.*







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## MOULIN À VENT

CONTROLLED BEAUJOLAIS APPELLATION

### A LITTLE HISTORY...

A MEETING WITH THE BEAUJOLAIS  
VINEYARDS

You are not dreaming, this charming windmill did in fact give its name to one of the most prestigious appellations of Beaujolais. Today classified as a national monument, it has reigned on the small hill of Romanèche-Thorins for more than 450 years. But this reputation would have never been made without the surrounding wines, because already in 1816, they were classified among the best, just like the greats of Burgundy.

Therefore, we wanted to reunite the flavors of Gamay and the Burgundy know-how to help you rediscover the oldest appellation of Beaujolais. Since a year now, **la maison Drouhin-Laroze** has the honor of proposing this appellation made by us!



During the tasting, the Drouhin family unanimously voiced:

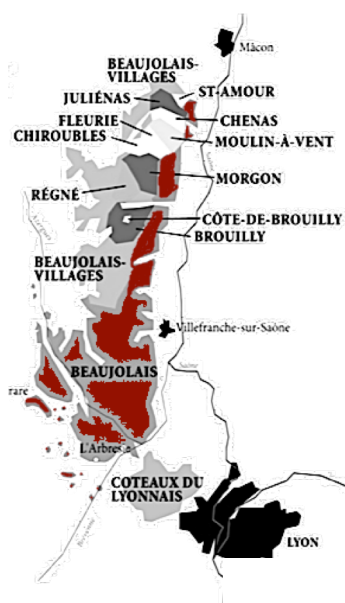
*« It's dark ruby color promises aromas of iris, dried roses, spices, and ripe fruit. On the palate, the finesse of its tannins and the persistance of its flavors provide unparalleled pleasure. »*

**TERROIR :** Granite base rich in manganese that gives birth to a wine both full-bodied and fine, suitable for ageing, and one sometimes compares it with its Burgundy cousins of the Côte d'or.

**VARIETY :** 100% Gamay

**HARVEST:** Manual in small crates

**ANNUAL PRODUCTION :** 1500 bottles



Sources : <https://www.hachette-vins.com/tout-sur-le-vin/appellations-vins/109/chiroubles>  
<https://www.vins-du-beaujolais.com/appellation/moulin-a-vent/>





# DOMAINE DROUHIN-LAROZE

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## Bourgogne Rosé la roze

V I N T A G E 2 0 1 7



YOUR SUMMER «RENDEZ-VOUS»? SOME FRIENDS AND SOME ROSÉ !

You've been waiting for it, you've been hoping, but now you can be sure: summer has finally arrived!

Now you must get ready for those afternoons where the overwhelming heat rhymes with resting your feet on your lounge chair, and the long summer evenings spent with friends... a difficult program for which la Maison Drouhin-Laroze has concocted an effective remedy: its *Bourgogne Rosé la roze*.

Imagine this **brilliant rose petal pink** reflecting in the last rays of sun, illuminating your glass, and admire the freshness as it seizes your palate from the first sip. This wine is appreciated for its simplicity and its capacity to adapt to every moment, from the most authentic to the most elaborate: so look no further!

*« From our prestigious appellations, le Bourgogne Rosé la roze will know how to enchant you with its delicate aromas and finesse. »*

*The Drouhin family*

**VARIETY** : 100% Pinot Noir

**TERROIR** : Chalky-Clay Soil

**HARVEST** : Manual Harvest

**PRODUCTION** : 1400 Standard Bottles and 300 Magnums



*In a standard bottle or in a Magnum, the Bourgogne Rosé la roze will marvelously accompany your summer season, fresh for an aperitif or as an accompaniment to summer salades, grilled meats, or fruit pies.*



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*See you soon for new notes...*



*And if you need any further information, please contact us :  
[marie@drouhin-laroze.com](mailto:marie@drouhin-laroze.com)*

