



DOMAINE DROUHIN-LAROZE  
GEVREY-CHAMBERTIN, FRANCE

## NOTES FROM THE DOMAINE

4 MORE MONTHS OF AGEING FOR OUR 2018 VINTAGE !

Looking back on a year as late as it was early...



*Studio Morfaux*

### FREAK OF WEATHER – VINTAGE 2018

After a torrential rainfall from November 2017 to March 2018, the vineyards struggled to resume their activity during a cold and cloudy month of March. But starting from the bud break in the middle of April, the vines grew with an ardor that reminded us of years with an early vintage like 2007 and 2011. Next, the intense heat of the month of August guaranteed an exceptional sugar level! In fact, the presence of such sugar required a special attention during the launching of the fermentation, which could have been complicated. The harvesting was carried out during warm and dry weather, which favored the work of the harvest!



*Studio Morfaux*

*« Today, after almost a year of ageing in oak, our precious vintage is already offering great hope. »*

*We had the pleasure to taste it before the summer racking, and it promises to be a rich wine, fruity and powerful! »*

*The Drouhin family*



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## Vintage 2019



ANTOINETTE MOREAUX

Studio Morfaux

### THE HARVESTING IS APPROACHING...

If you have had the pleasure of walking along the pathways in Burgundy recently, you were able to see the vineyards full of purple bunches, announcing the next harvest...oh yes, we will soon have the occasion to once again hear the laugh of the harvesters in the vineyards, and to admire the expert look of our wine-growers as they observe the bunches. We put a special emphasis on this moment which symbolizes the reward of a year's intense and rigorous work.

*« Seule, dans le règne végétal, la vigne nous rend intelligible ce qu'est la véritable saveur de la terre. »*

*Colette*

... HOW ARE OUR PRECIOUS BUNCHES ?

This year, Burgundy is preparing for the harvest to begin **around the 15th of September**; we are therefore experiencing a year less in advance than last year. It already seems that 2019 will be classified as one of the driest vintages. As the heatwave has caused great suffering of the vineyards, the juice yields will be much lower due to millerandage.

While we were worrying about the absence of water, some mid-August rains helped balance the richness and the tannicity of the future wines. We are therefore impatient to make this vintage in order to obtain a review of the work done on the vines this year, by both man and climate!



Studio Morfaux





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## A SUCCESSFUL COOPERATION AMONG WINE AND GASTRONOMY

Discover the great tables where you can enjoy the bottles of the domaine...

If ever you desire to taste our wines outside of the Burgundy territory, do not worry: they are present in many great establishments, notably in **Paris, in the Savoie, Haute-Savoie, and in the Côte d'Azur**. We are proud to share our winemaking craft with the work of the best French chefs, and we are certain that this alliance among gastronomy and wine will delight your taste buds!

*« We can not have gastronomy without wine. »  
Julia Child*



*La Grande Cascade*

HERE ARE A FEW EXAMPLES  
OF THE FAMOUS  
ESTABLISHMENTS WHERE  
YOU CAN FIND OUR WINES:

*Le Bristol – Paris  
Jacques Cagna – Paris  
La Grande Cascade – Paris  
Hélène Darroze – Paris  
Jean-François Piège – Paris  
Le Blizzard – Val d'Isère  
The Peninsula – Paris  
Boutique Dassai x Joel Robuchon  
– Paris  
La Folie Douce – Courchevel, Val  
Thorens*



*Galleries Lafayette*

... AND A FEW WINE SHOPS:

*Maison | Gourmet – Galeries  
Lafayette Paris Haussmann  
Caviste Le Baricou – Courchevel*



*Jean-François Piège*



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### AND IF WE TURNED BACK TIME ?

In the footsteps of the family Drouhin-Laroze...

In Gevrey-Chambertin, wine is a family affaire : the property of the domains have been passed from generation to generation, allowing their history and know-how to persist throughout the ages. Interested in this filiation, we have decided to return to the past of the family thanks to genealogical research at the town hall in Gevrey-Chambertin, in order to discover our ancestors, their professions, their origins, their relations,... Beyond the simple family circle, we also dove into the heart of the history of the village, with its births, its marriages, its deaths, but also its activities, of which the principal was the vineyards, of course!

As the research progressed, the excitement grew, because each new discovery added a link to our family tree already well established. This is how we went back **9 generations to the time of Denis Laroze**, also a winemaker in Gevrey-Chambertin !



Studio Morfaux

You will find the details of these results in the **publication of our second issue of the Confident on the 1st of September 2019**. This newsletter is included in our case selection Suzanne Laroze. This engraved and numbered solid oak case regroups the six grand crus of the domaine: Musigny, Chambertin Clos de Bèze, Clos de Vougeot, Bonnes-Mares, Latricières-Chambertin, Chapelle-Chambertin. If you would like to know the date of the next sales availability, you can stay informed on our website [www.drouhin-laroze.com](http://www.drouhin-laroze.com) !

### THE STAR OF OUR 2017 VINTAGE

We are proud to announce you that you will have the chance to find our **Grand Cru Clos De Vougeot 2017** as « **coup de cœur** » of the **2020 Hachette Wine Guide**, which will come out the 4th September.

*“The family Drouhin-Laroze has one hectare in the upper part of the Clos, not far from the Castle. The wine was aged during 18 months in oak and presents a beautiful aromatic freshness. The oak is noticeable but already in harmony with the fruit and a slight touch of mint. The palate is powerful, ample, carried by fine tannins that still require polishing. The total package creates a very elegant yet racy clos-de-vougeot, a real candidate for long ageing.”*

If you want to discover the other cuvee chosen for this guide, they are available on our website in the tab « News » / « Best of reviews... Vintage 2017 ».





# DOMAINE DROUHIN-LAROZE

GEVREY-CHAMBERTIN, FRANCE

## *The advices of the Boss*

If you are a fine collector, you can count on our vintages **64 and 69** that are still of a surprising quality as long as they have been stored in excellent conditions.

The 80's did not generate great vintages for ageing. Except for **83, 85, and 88**, it would be wise to make sure the other vintages did not spend much more time in your cellars.

The 70's also represent a decade of vintages that should not be kept for too long. However, the years **76, 78, and 79** can still be surprising.

You will have the chance to conserve your vintages from the 90's if they belong to the years **90, 91, 95, and 96**. But, if you want to enjoy their full aromas, you should not wait much longer to taste them.



The beginning of the 21st century offered us some beautiful years: 2000, 2001, 2004, 2006, 2007, 2008.

All these vintages are still fresh, but considering the specifics of each, it is important to taste them sooner rather than later because they will not gain much by keeping them a very long time.

You can put aside for a few more years the vintages **2002, 2005, 2009** while you taste the previously cited vintages.

A singularity exists in this decade: considering the heat wave during the summer of 2003, we can still find some excellent surprises!

The most part of the wines from the years 2010 are still in their youth; and yet, you can still open a vintage **2010, 2011, and 2013**. For the others, your patience will be rewarded if the ageing conditions are right!

These various suggestions are based on the tastings of Grands Crus; concerning the 1ere Crus and the Villages, it goes without saying that the ageing should be lessened. In addition, these **recommendations are good for wines stored in excellent conditions** and in no case for wines coming from auctions without traceability of their origins and their past.



*These « Tips from the boss » can be found in the rubric “news” on our website [www.drouhin-laroze.com](http://www.drouhin-laroze.com).*



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MARSANNAY  
LES LONGEROIES

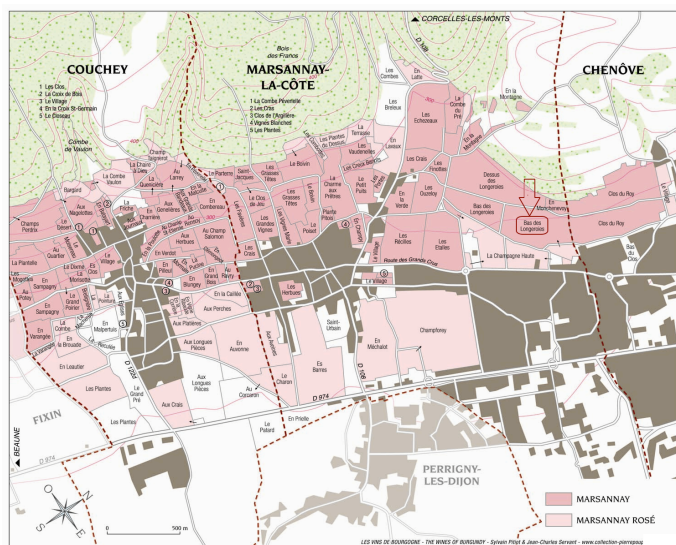
2018

THE NEW RECRUIT OF THE  
DOMAINE......opens the « Golden Door » of  
the Côte de Nuits

At only 5 kilometers south of Gevrey-Chambertin, there is a little village whose name you must be familiar with... Indeed, Marsannay is not only the name of a town, but also of an **appellation that regroups three villages in the north of the Côte de Nuits : Chenôve, Marsannay-la-Côte and**

**Couchey**. This area produces red, wine, and rosé wines that benefit from ideal geological conditions.

In fact, the slope of Marsannay is sheared by three combes, in which masses of rocky materials (pebbles, sand, silts, and clay) were placed during the periglacial period. These elements were unloaded at the outlets of the combes on La Côte in order to form « alluvial cones ». These cones provide good soils for vineyards : the wines coming from here are generally characterized by their supple lightness.



As the richness of these wines is very interesting for diversifying our range, we have decided to acquire a **parcel of the lower Longeroies**. This climat is exposed to the west and contains pebbles rolled and mixed with silt. It gives the grapes a very beautiful quality, that we are impatient to share with you in our wines!

**VINE VARIETY** : Pinot Noir**HARVEST** : Hand-picked**PRODUCTION** : 1200 bottles

*« With an intense colour, this wine finds its refinement in a delicate bouquet of red and black fruits. The attack on the palate is powerful and generous and harmonizes with a fat and long finish. »*

*The Drouhin family*





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*Stay tuned for more notes from the family !*



*Photo credit : Murielle*

*And if you need any additional information, do not hesitate  
to contact us :*

*marie@drouhin-laroze.com*

