

DOMAINE'S NEWSPAPER



BEHIND THE SCENES: THE 2024 VINTAGE A CHAOTIC AND UNTAMEABLE YEAR!

FROM APRIL TO SEPTEMBER:

- 0.2 °C ON TEMPERATURES
- + 29% ON RAINFALL
- 97 HOURS OF SUNSHINE

In Burgundy, as in much of France, the year has been marked by unusual weather conditions with rainfall well above normal levels. Some areas have also suffered from localised but severe episodes of frost and hail.

This year has been challenging for both people and vines. The exceptional weather conditions in 2024 required constant monitoring, hard work and compromises right up until the harvest. We had to be agile and confident, and never give up until the very last day!

Following a cool and rainy season, August will be a saving grace! The warm and relatively dry weather that is setting in is fortunately improving the situation and providing good conditions for ripening. The dry weather allows grapes affected by mildew to dry out, which will make sorting during the harvest easier.

However, vigilance remains essential, with more autumnal conditions at the end of August and during the first week of September. Only expertise can determine the optimal harvest date to guarantee ideal quality.

The harvest begins on the Pinot Noir plots around 12 September, under bright sunshine, which helps to optimise the ripening of each plot!

The sorting process was rigorous and the harvest was quick due to the limited volumes. However, the wines in the cellar are promising, even if the alcohol levels are more traditional than in recent years. The ageing process continues and the magic is happening!

Starting in October, the first professional tastings will take place and the personality of this confidential vintage will be revealed!

Source : Communiqué de Presse BIVB - 15/10/2025

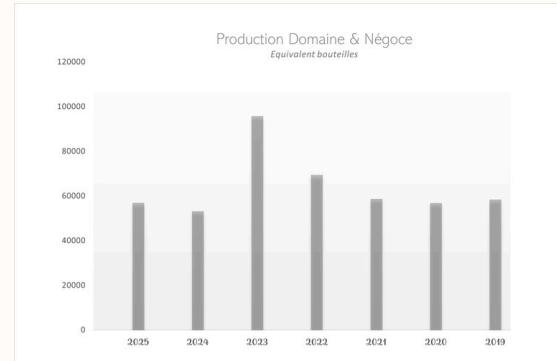


AT THE ESTATE: OUR HARVESTS

2024 forced us to preserve our vines by returning to a conventional phytosanitary programme. Nine treatments were necessary during the 2024 season, resulting in fairly satisfactory preservation of our vineyards. At harvest time, we observed highly variable yields ranging from 18 hl/ha for Chapelle-Chambertin, Musigny and Bonnes-Mares to 34 hl/ha for Gevrey-Chambertin Dix Climats (with one generous plot: Clos de Combes).

After a record-breaking year in 2023, with production reaching nearly 90,000 bottles, 2024 brought us back to a more reasonable harvest (-20% compared to the average of the last five vintages).

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ON THE ROAD

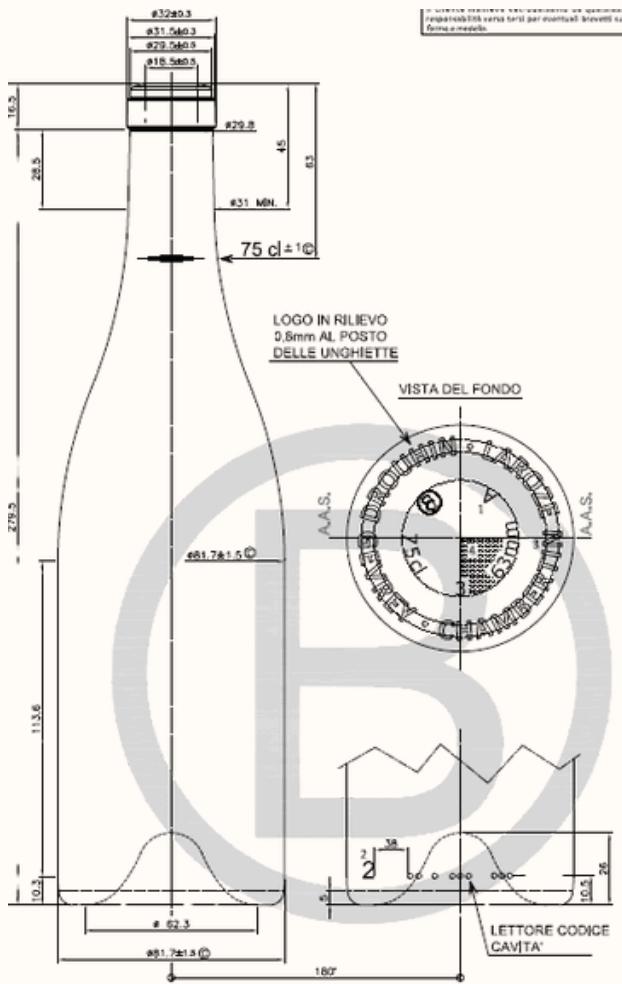


VINTAGE 2023

A GIFT OF THE CLIMATE

Opportunities to harvest a vintage such as 2023 are rare in a winemaker's career. An abundance of fruit, exceptional ripeness, harvesting accompanied by glorious sunshine...
A generous – and rare – gift from Mother Nature...

THIS ELEGANT AND WELL-ROUNDED VINTAGE
WILL SOON BE JOINING YOUR WINE CELLAR.
WHAT YOU NEED TO KNOW...



A NEW PERSPECTIVE ON CLOTHING 2023

We wanted to simplify the visual design of our labels, harmoniously displaying our coat of arms embellished with hot gold lettering and the name of the estate clearly visible at the bottom of the label.

The typography of the appellations has been refined and the place names or references have been kept in "Burgundy red" to maintain consistency with the capsule.

'Clos de Combes' has grown in popularity, distinguished by its bold, classic typeface with hot foil stamping.

All our Domaine bottles are now personalised on the bottom with the name of the Domaine: 'Drouhin-Laroze - Gevrey-Chambertin'.

'Musigny' remains very similar to its previous design, while featuring a delicate pearlised outline.

We sincerely hope that you will be charmed by this presentation!



PRESS

LE VIGNERON MAGAZINE

ETE 2025 - N°61

THE CLIMATES OF BURGUNDY: A UNIVERSAL VALUE

DOMAINE DROUHIN-LAROZE

Their names evoke ancient, somewhat mysterious lexicons, whose meanings convey a message: climates speak, and they have a lot to say.

And in this house, we listen to them.

In the heart of Gevrey-Chambertin, the house stands out discreetly. Paved courtyard, oak doors, understated elegance. A rare find, backed by two floors of vaulted cellars dug in 1815, when the Prussians stored weapons and gunpowder there. Today, these walls house another type of sensitive material: the ageing of great Pinot Noirs that breathe slowly. This morning, there is a buzz of excitement. Bottling is in full swing, visitors are crowding into the cellar for tastings, while Caroline Drouhin-Darlot glides gracefully from one role to another. Both an oenologist and an ambassador, she runs the estate alongside her brother Nicolas, who is in charge of the vineyard and winemaking. Their duo embodies the sixth generation and a contemporary, sharp and welcoming Burgundy. All around, the climats, a mosaic of names, plots and nuances: 'There are so many subtleties between each place that a word was needed to explain this diversity. The word *climat* became that bridge. It made it possible to popularise the heterogeneity of Burgundy.'

Now part of everyday language, this term resonates differently with everyone. For Caroline, it is a place, a language and a heritage. Eighteen vintages are now produced at the estate, one of which is called Dix Climats, like a manifesto. Ten parcels of Gevrey, very different in their exposure, personality and style: 'You can find the power of the north, the minerality of the east, the finesse of the south and the spiciness of the Combe Lavaux. It's our way of telling the story of Gevrey as a whole. ' But beware, the climate is only part of the picture. Caroline emphasises the role of the human factor. The age of the vines, the winemaker's techniques, the vinification choices: all these parameters shape a unique expression. 'Two neighbouring winemakers on the same plot can produce very different wines. Take the Chapelle-Chambertin grand cru: at our estate, it expresses itself with elegance and finesse. Elsewhere, it can reveal a more massive, more structured profile. This is what we call the interpretation of a climate.'

The cellars also tell their story. Vaulted, spread over two levels, they retain the coolness and slowness characteristic of Burgundy's origins. 'Ageing here is a slow, thoughtful process.' Caroline watches over this invisible part of the wine with the precision of a conductor whose score resonates with the music of the names of the climats, like an ancient lexicon. Les Journaux, named after the old agricultural unit of measurement, equivalent to a day's work in the fields. Vignes Belles, which lives up to its name, always in excellent health and bright green.

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Lavaux Saint Jacques, located at the entrance to the valley, produces lively, straightforward wines with a delicious acidity. Chambertin Clos de Bèze, one of the oldest vineyards in Burgundy, mentioned as early as 630 in the abbey archives. Not forgetting Clos de Vougeot. Caroline is president of the ODG (Organisme de Défense et de Gestion) of Gevrey-Chambertin villages and premiers crus. It's a role she takes very seriously, particularly when it comes to preserving the landscape: stone walls, hedges, cabottes (small huts)... everything that contributes to the charm, beauty, heritage and richness of the vineyard must be protected.

The UNESCO classification in 2015 heightened this awareness and opened Gevrey-Chambertin up to the world: wine tourism is booming here. Some estates now offer wine tastings directly on the plot where the wine is produced. And then there is that fleeting moment. As we leave the cool cellar where a table d'hôte welcomes Brazilian visitors in the middle of a tasting, Caroline takes down a framed map of the climats. She places it on a chair and begins to explain its subtleties. A gust of wind blows in, carrying the frame away and smashing it on the floor. 'Once again, the climate wants to make itself heard...', she smiles. A shattered image, as if to remind us that these terroirs are not just a fixed framework. They live, express themselves and sometimes resist overly rigid definitions. At the Drouhin-Laroze estate, this interpretation is the result of dialogue. Between places, people and actions. And above all, constant listening. Listening to an ancestral world that is constantly reinventing itself. / YOANN PALEJ

OUR WINERY

FIRST VINTAGE : 2024

ETE 2025 - N°61



A SERENE PLACE CONDUCIVE TO THE GENTLE WORK OF YEAST!

The estate had not renovated its production facilities for many years!

The winery is a temporary workplace, but one that requires comfort, light and tranquillity so that the winemaker can work with the utmost respect for the product!

Historically located on Rue du Chêne, the winery was an integral part of the property owned by our great-grandmother Suzanne Laroze. This processing facility saw its first vintages produced in the 1950s. The years passed and the building served Bernard Drouhin, Philippe Drouhin and then Nicolas Drouhin well! The last vintage to resonate within these walls will be 2023!

A smooth transition: the new winery has retained most of the features and layout of our previous winery, while embracing new, more precise technologies to increase comfort for us and our teams.

We chose a large old building located in the heart of the estate, just a few metres away from the barrel cellars! How convenient!

After thorough stripping, sandblasting of the beams, and analysis of all materials, we coordinated the various trades and craftsmen to achieve the result we wanted: an elegant and functional winery that benefits from the serenity of the building, its vast space, and the old materials that compose it: exposed stone, solid oak beams, pine cladding, terracotta tiles, and solid oak doors!

The start of the grape harvest :

VIBRATING TABLE

essential for removing all insects, plants and dry berries...

SORTING TABLE

The bunches are sorted one by one by an experienced and meticulous team.

DE-SEEDERS - SORTER MACHINE

The Cube is a comprehensive tool that enables gentle destemming, combining unrivalled respect for the berries with perfect sorting efficiency thanks to calibrated rollers.

Winery

CAPACITY

up to 500 hl divided into tanks ranging from 16 hl to 48 hl

INDEPENDANT THERMOREGULATION

Each batch has a dedicated programme with a hot or cold regulation belt depending on its progress.

100% STAINLESS STEEL TANKS

Optimising space led us to choose a 100% stainless steel vat room.

This choice provides us with a workplace that is easy to maintain, efficient and versatile: a place for storage, blending and bottling.

