



WHAT THE PRESS THINKS OF IT ... VINTAGE 2015

In 1950, Jean-Baptiste Drouhin founded a wine domain in Gevrey. Six generations later, his heir Philippe Drouhin, in place since 2001, Philippe's wife Christine and their two children, Caroline and Nicolas, manage a vineyard of 11.5 hectares in an organic style but without certification. Of this activity, almost half is dedicated to grand cru wines, completed in 2008 by a small wine merchant business (Laroze de Drouhin), run by Caroline.



CHAMBERTIN-CLOS DE BÈZE

GRAND CRU 2015

The Drouhins manage a lovely parcel of 1.5 hectares of this grand cru, from which they produce wines of great consistency in quality: after a top 'heart throb' rating for vintage 2014, here is another for its 'little brother'. A wine of rare elegance that looks beautiful in its deep garnet robe and opens out unreservedly to explosive fruit (redcurrant, cherry), complemented by graceful floral nuances (rose, violet). Its aromatic delicateness is reproduced on the surprisingly fresh palate, silky and very long, endowed with fine and well-harnessed tannins.

Range for keeping: 2020-2030

Food suggestion: Pepper-crusted fillet of beef



LATRICIÈRES-CHAMBERTIN

GRAND CRU 2015

The nose of this elegant grand cru opens out to harmonious notes of slightly stewed or confit red fruits, blackcurrant and violet. On the palate, the wine is immediately very fresh, very alert, but also very fine, without lacking either body or structure, well supported by affable, well-rounded tannins and enhanced by a long, multi-layered finish.

Range for keeping: 2020-2027

Food suggestion: Roulade of lamb with mint

GEVREY-CHAMBERTIN

2015

With almost 4 hectares, the Drouhin family is an important owner in the Gevrey-Chambertin village appellation. Its cuvees are lengthily aged, eighteen months in this case, giving wines cut out for keeping. This is the case for this expressive 2015 (pepper, ripe cherry), with good density on the palate, warmth, with tight tannic structure but remaining balanced. It will earn its spurs through cellaring.

Range for keeping: 2020-2027

Food suggestion: Pheasant casserole

LAROZE DE DROUHIN



BOURGOGNE PINOT NOIR



2015

This devilishly tasty Bourgogne is a lovely expression of Pinot Noir, with its wonderful nose of jammy black fruits against a background of vanilla oakiness; the prelude to a broad, concentrated, deep, silky palate that is enhanced by supple tannins and perfectly pitched freshness.

Range for keeping: 2021-2028

Food suggestion: Fillet of crusted beef



BOURGOGNE ROSÉ

DOMAINE DROUHIN-LAROZE 2016

Elegance and freshness are two words to sum up the profile of this rosé with its pastel salmon pink colour. Complex and refined, the nose mingles hawthorn, lime blossom, citrus fruit, small red fruits and acidulated sweets in bonbon anglais style. Raspberry makes an appearance on a palate that is consistent, both well-rounded and tonic.

Range for keeping: 2017-2018

Food suggestion: Avocado with prawns



DOMAINE DROUHIN-LAROZE & MAISON LAROZE DE DROUHIN