



DOMAINE DROUHIN-LAROZE

GEVREY-CHAMBERTIN, FRANCE

THE DOMAINE'S NOTEBOOKS

The Maison Laroze opens its doors to you...

Located in the centre of the village of Gevrey-Chambertin, our guest house awaits you for a warm and comfortable stay. Situated in the heart of the Côte de Nuits, you'll be able to keep your appointments at the Domaines and spend the rest of your day in complete autonomy in this charming house.

Nearby, you'll find several restaurants - Rôtisserie du Chambertin, Au XVI - as well as a Bar - Le Tue Chien and the Rôtisserie Wine Cellar... We also have an in-house chef who can tailor his services to your requirements (To-go meals, local terroir style menus, bistronomic or gastronomic menus, etc.).



Comprising **6 individual suites** with en suite bathrooms and WCs, our house can comfortably accommodate your entire team - *renting the entire house* - or part of your team with the **Chambre d'Hôtes** option.

Vast living spaces are at your disposal, including two fully-equipped kitchens, two lounges, a large reception room and a converted cellar...

WIFI

Valérie Baudry has joined the Maison Laroze team and is on hand to take care of every detail of your stay - valerie@drouhin-laroze.com

For more information: www.Maison-Laroze.com



NEWS 2024

Renovation of the winery, a historic change...

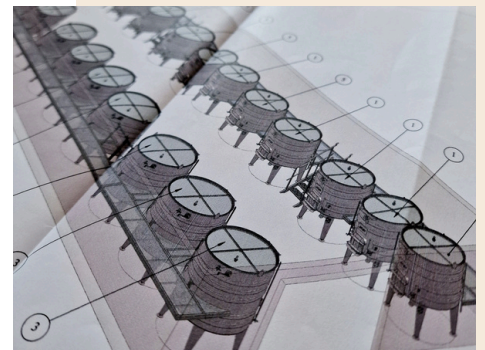
Since the 1930s, the Cuvierie Drouhin-Laroze has been located on rue du Chêne, adjacent to the former home of Suzanne and Félix Drouhin.

Over the years, Caroline and Nicolas has become aware of the growing lack of space, and have decided to relocate the winery within the estate.

After much consideration, the winery will be housed in a historic building at the heart of the estate: the former winery of the **Maison Rebourseau-Philippon**...

This decision was taken with the goal of effectively adapting to various vintages, but also to enjoy a certain level of comfort that will be greatly appreciated during periods of intensive work.

This winery is one of the first joint projects between Caroline and Nicolas, and it allows them to look to the future with confidence...



— Key dates —

FIRST VINIFICATION

Harvest 2024

DATE OF CONSTRUCTION :

Early 1900's

VINIFICATION CAPACITY :



GEVREY-CHAMBERTIN

Sans soufre



Sulphur is traditionally used in winemaking to preserve and protect musts and then wines, by reducing the presence of bacteria and yeasts that are harmful to their aromatic quality.

Used in excess, sulphur has harmful effects on both health and the organoleptic characteristics of the wines.

At the Domaine, since 2000 and with each passing year, the vines have been cultivated as carefully as possible in order to obtain the healthiest possible harvest with optimum ripeness. This is followed by a delicate vinification that respects the personality of each Climat, resulting in cuvées that are fruity, well-balanced, vibrant, saline and ideal for ageing in our customers' cellars...

Mastering the art of winemaking and ageing a wine comes through experience, success and failures...

Since 2017, Nicolas has decided to take the plunge and is developing a cuvée of Gevrey-Chambertin exclusively Sans Soufre in order to refine his knowledge and learn more about the strengths, limits and weaknesses of this practice...

Let's get tasting...

GEVREY-CHAMBERTIN SANS SOUFRE

2022

"Lovely rich, dense nose of black fruit, hints of spice and light caramel, Lovely fresh attack, vibrant red fruit and lovely harmonious palate with a long finish with plummy notes from the grains of tannin that leave a nice salinity on the finish." Drouhin Family

GEVREY-CHAMBERTIN SANS SOUFRE

2023

"A lovely nose marked by black fruit, with a hint of bitter orange bringing freshness and energy. Supple on the palate, with a rich, full texture that finishes on notes of black fruit and a nice soothing length....." Drouhin Family





BOURGOGNE COTE D'OR

Chardonnay 2023

Coming!
Soon!

"Lovely fresh nose with notes of preserved lemon, slight hints of hazelnut, citrus aromas. Lively, greedy and dynamic attack which gives way to aromas of white-fleshed fruit, roundness and a good length on the palate."

BOTTLED IN JULY 2024 - AVAILABLE FOR SALE FROM SEPTEMBER 2024

Year 2024

CLIMATE POINT: SLOW GROWTH!



Every year, the vine the vine brings its share of surprises, both good and bad. 2024 **was no exception!**

In the spring of 2024, the omnipresent rain meant that the vines had to work hard to control the trellising and contain the pressure of mildew contamination. The morale of the vines held up thanks to a good flowering from the 5 of June onwards, accompanied by milder temperatures and calm weather.

During the month of June, temperatures continued to fluctuate, with most of the weather below seasonal normals, and there was still a lot of bad weather. This situation continued to test the morale and nerves of the winegrowers... As things stand today, in mid-July, there is no prospect of a hot or dry summer...

"Despite everything, mildew is still present. We're even at 100% in terms of the frequency of attack. All the vines have at least one leaf affected," says the manager. Fortunately, the intensity is under control at 3 or even 4%, and there are very few symptoms on the bunches, but the pressure needs to drop, because I'd start to worry about more losses..."

Ludivine Griveau, stage manager at the Domaine des Hospices de Beaune, Early May 2024.



photography : Studio Morfaux
Sources : BIVB, CAVB,



OURS "VINTAGE" POSTERS

Price €5 incl. VAT - Our posters, created by Lou à Vous graphic designer Louise Lachaux, depict four of the estate's iconic locations: *the Domain entrance, Chambertin-Clos de Bèze, Musigny and Clos de Vougeot.*

A souvenir that will delight even the greatest wine-lovers!



limited quantity