



## DOMAINE DROUHIN-LAROZE

GEVREY-CHAMBERTIN, FRANCE



### GENERALITIES

After a charming association of silky aromas with just a touch of toasted wood, the sulfur-free Gevrey-Chambertin leaves us with a long lasting fleshy texture.

Grape Variety : Pinot noir  
Surface Area of our plot : 0,5 hectare  
Altitude : 240 to 280 meters  
Soil : Clay-limestone

### OUR PLOT

Sulfur is generally used to preserve and protect the wine by lessening the presence of bacteria and yeasts that can be harmful to its aromatic quality. When used excessively, sulfur can have harmful effects, first on our health because it can provoke headaches or allergic reactions. But also for the wine, running the risk of losing its aromas and characteristics if excessively exposed to sulfur.

Old vines - planted in 1970

### OUR GEVREY-CHAMBERTIN SANS SOUFRE

Ageing : In oak casks « from wine » originating from the Allier, Châtillonnais, and Nivernais regions. We require « medium to medium heavy » toasts.

Serving Temperature : 16°

Gastronomy Harmony : Piece of beef, grilled meats.

In a few words...

Mastering the art of winemaking and ageing wine is learned through experience... Since 2017, Nicolas has decided to take the next leap and develop an exclusively sulfur-free Gevrey Chambertin cuvée.