

L A R O C H E

DOMAINE LAROCHE CHABLIS GRAND CRU 2012 LES BLANCHOTS



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LES BLANCHOTS:

Blanchots has a unique soil composition, combining typical Chablis Kimmeridgian limestone with a layer of white clay. Blanchots takes its name from this white clay which retains moisture and protects the vines from hydric stress. The Chardonnay grapes are notably well balanced, producing wines of remarkable elegance.

2012 VINTAGE:

The appellation, usually a slow-ripening one, benefited from an extraordinary end-of-summer: Blue skies, sunny and dry conditions, light winds and cold nights...all the elements required for a complete and perfect ripening of Chardonnay grapes. The condition of the grapes — which were less abundant than in 2011 due to coulure and millerandage — was perfect, enabling the development of impeccable aromas. This vintage of cold maturation, which implies neither heat excess nor heaviness, has developed elegant, aromatic, well-balanced and generously mineral wines.

TASTING NOTES:



Clear, bright limpid yellow



Typical spring blossom aromas with a delicate mineral finish



A silky mouthfeel supported by lively, racy acidity

GRAPE VARIETY: 100% Chardonnay

VINEYARD REGION: Domaine Laroche owns 4.57 hectares (11.29 acres) of the total 11.65 hectares (28.79 acres) of Les Blanchots grand cru in Chablis. With eastern and southern exposures on a steep slope ranging in elevation from 155 to 215 meters (509 to 705 feet), these old Blanchots vines ripen with a matchless minerality and aromatic richness due to the Kimmeridgian soil and the vineyard's eastern orientation, which protects the fruit from the late afternoon sun.

VINE AGE, DENSITY, CLONES AND ROOTSTOCK: Planted in 1950, 1965, 1968, 1986, 1991, 2009; 5,880 vines/hectare (2,380 vines/acre); sélection massale; 41B rootstock

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VITICULTURE: One man, one plot: There are more than 30 people who are dedicated to caring for the 90-plus hectares (222.39 acres) of Domaine Laroche vineyards, with each person responsible for only one plot. This tailor-made approach allows them to manage the vineyards with precision, speed and accuracy. Everyone at Domaine Laroche practices "lutte raisonnée," or "reasoned protection," (using chemical intervention only when required): The vineyard is plowed to aerate the soil and encourage development of the root system, as well as the organic life in the soil. Vines are pruned and trained by hand, with a strict pruning and debudding regimen. Leaf plucking occurs to aerate the canopy and avoid the development of botrytis, while trellising aerates the grapes and provides them with favorable exposure.

HARVEST DATES/YIELDS: September 25 and 28, October 2 and 4; manual harvest; hand-sorted at the winery; 50 hectoliters/hectare (3.70 tons/acre)

PRESSING: Whole bunches in a pneumatic press, then 12 hours settling at 12° to 15°C (53° to 59°F) in specially designed wide tanks that accelerate the natural settling process

FERMENTATION: 3 weeks (60% stainless steel, 40% French oak, 15% of which is new); 100% malolactic

MATURATION: 14 months (60% stainless steel, 40% French oak, 15% of which is new)

FINING/FILTRATION/BOTTLING: Minimum filtration to preserve the natural character of the wine, then bottling under low pressure on a bottling line designed to protect the wine

TOTAL PRODUCTION: 2,500 cases (6/750ml)

ALCOHOL: 13.5%

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