

L A R O C H E

DOMAINE LAROCHE CHABLIS GRAND CRU 2009 LES BLANCHOTS



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.

2009 VINTAGE:

2009 is a vintage to remember with a generous amount of sunny days throughout the vegetative cycle and ripening season which paved the way for an early harvest in September. The contrast of sunny days and cool nights resulted in ripe grapes with good freshness and an excellent aromatic synthesis. 2009 is a fruity, complex, balanced and harmonious vintage to be enjoyed now or cellared for a decade.

TASTING NOTES:



Clear, bright limpid yellow



Delicate bouquet evokes white flowers, freshly cut grass with hints of vanilla



Splendidly harmonious and persistent in the mouth. Refined style with delicate balance of white fruit flavors and fine acidity. Good depth and long finish.

GRAPE VARIETY: 100% Chardonnay

VINEYARD REGION: Domaine Laroche owns 4.56 hectares (11.27 acres) of the total 12.93 hectares (31.95 acres) of Les Blanchots grand cru in Chablis. This vineyard is located at the eastern end of the grand cru hill in the Chablis appellation. With an east, southeast and southern exposure on a Kimmeridgian hill with a steep slope, these old Blanchots vines ripen with a matchless minerality and aromatic richness due to the soil and the vineyard orientation, which protects the fruit from the late afternoon sun.

VINEYARD SIZE: 4.56 hectares (11.27 acres)

VINE AGE AND DENSITY: Average of 35 years; 6,700 vines per hectare (2,711 vines per acre)

VITICULTURE: "Lutte raisonnée," or "reasoned protection," (using chemical intervention only when required): The vineyard is plowed to aerate the soil and encourage development of organic life in the soil. Vines are pruned and trained by hand, with a strict pruning and debudding regimen. Leaf plucking to aerate the canopy and avoid the development of botrytis. Trellising to aerate and give the grapes favorable exposure.

HARVEST DATES: September 15 to 30; manual harvest; hand sorted at the winery

YIELDS: 54 hectoliters per hectare

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; these accelerate the natural settling process, hence reducing the need for sulphur dioxide.

FERMENTATION: 3 weeks at 20°C (68°F) on selected yeasts in stainless-steel vats

MALOLACTIC FERMENTATION: 100%

MATURATION: 12 to 15 months on fine lees; 25% in French oak barrel, of which 25% are new; 75% in stainless steel; bottle aged for 12 months prior to release

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

TOTAL PRODUCTION: 2,000 cases (6/750ml)

ALCOHOL: 13%

AGING POTENTIAL: 10 to 12 years; decanting suggested