



Domaine Laroche
C H A B L I S
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS GRAND CRU
2007 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.

2016 VINTAGE:

While we expected an early vintage due to a very warm spring, we got a moderate summer and harvest took place in mid-September. Grapes were fully ripe and weather conditions very satisfactory. 2007 is therefore one of the most refined and aromatic vintages of the last decade.

TASTING NOTES:

Refined style with good balance of delicate white fruit flavour and fine acidity. Good depth and long finish. Blanchots offers far much after 5 years in bottle and needs 10 to 12 years in bottle to develop fully.

GRAPE VARIETY: 100% Chardonnay

VINEYARD: Domaine Laroche owns 4.56 hectares (11.27 acres) of the total 11.65 hectares (28.79 acres) of Les Blanchots grand cru in Chablis. With eastern and southern exposures on an exceptionally 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: Planted in 1950, 1965, 1968, 1986, 1991, 2009

SOIL: 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. On the eastern part of the Grand Cru hill, on an exceptionally steep slope.

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: September 15–30

PRESSING: The grapes are harvested and sorted by hand. Whole bunches in a pneumatic press, then 12 hours settling at 12 °C to 15 °C (53 °F to 59 °F) in specially designed wide tanks.

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

MATURATION: 14 months on lees in 20% French oak (25% is new oak) and 80% in stainless steel tank.

FILTRATION: Minimal filtration is used to preserve and maximise the natural character of the wine.

ALCOHOL: 13%