



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS PREMIER CRU
2017 LES VAILLONS VIEILLES VIGNES



LES VAILLONS:

“Vaillons” refers to the smaller valleys or climats that the larger climat of Les Vaillons can be divided into: Roncières, Beugnons, Les Lys, Les Epinottes, Châtains, Sécher and Mélinots.

2017 VINTAGE:

A precocious season with buds showing in early April. The cold wave that followed slowed down the growth, leaving good conditions for the flowering beginning of June. This singular season offered beautiful bunches and quality grapes with good health conditions. Once pressed, the juices were precise, straight, with great texture. This vintage will bring well-structured wines with a nice freshness.

GRAPE VARIETY: 100% Chardonnay

VINEYARD: Chablis—Vaillons 1er Cru Domaine Laroche owns 2.17 hectares (5.34 acres) of the 104.26 hectares (311.57 acres) in the Vaillons premier cru appellation. Les Vaillons is a well-favored site with an elevation of 180 to 200 meters (590 to 656 feet), a generous southeastern exposure and well-drained soil. During sunny vintages, the grapes attain perfect ripeness in this premier cru vineyard and produce wines with bright fruit flavors.

VINE AGE AND DENSITY: 35/50 years; 5,880 vines per hectare (14,523 vines per acre).

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.

PRESSING: The grapes are harvested and sorted by hand. Whole bunches are pressed in a pneumatic press, and then the must settles for 12 hours at 10° C to 12°C (50° F to 54° F) in large vats.

FERMENTATION: 8 months (15% in oak barrel and 85% in stainless steel)

MATURATION: 8 months aging in an old foudre. Then, the wine will be blended and aged further on fine lees for about 4-6 months depending on tastings.

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

ALCOHOL: 12.5%

TASTING NOTES:

There is a velvety character in this wine that comes from the sunny character of the vineyard. Perfectly ripe Chardonnay grapes grown on old vines give Vaillons a typical oriental spice overtone. On the palate, it offers real sinew but never lacks the elegance of the best premier crus of Chablis.