



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS GRAND CRU
2017 LES CLOS



LES CLOS:

This vineyard was once completely surrounded by a stone wall, hence the name “Les Clos,” meaning “enclosure” or “walled vineyard” in Burgundy. Monks from the influential Abbey of Saint Martin at Tours planted vines here in the 9th century.

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 - Les Clos Grand Cru Domaine Laroche owns 1.12 hectares (2.77 acres) of the 26.05 hectares (64.37 acres) of Les Clos grand cru vineyard. Les Clos is located straight in front of the village of Chablis at an elevation of 139 to 166 meters (456 to 545 feet) with a southern exposure. This favorable sunny exposure allows the grapes to achieve excellent ripeness.

VINE AGE AND DENSITY: From 30 to 50 years old; 5,880 vines per hectare (2,380 vines per acre); 10,000 vines per hectare (4,047 vines per acre) for younger vines; massal selection from Laroche old vines for the new plantings

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 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: The must ferments for 3 weeks, a part in stainless steel vats and the other one in French oak barrels.

MATURATION: 9 months aging, around 60% in stainless steel vats and the rest in French oak barrels. Then, 6 months aging in bottles

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

ALCOHOL: 12.5%

TASTING NOTES:

The influence of this exceptional terroir appears in the pure mineral character and the intensity of aromas. Quite restrained at first, this Grand Cru offers finesse, complexity and a superb length.