



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS GRAND CRU
2017 LES BOUGUEROTS



LES BOUGUEROTS:

The western most grand cru of Chablis. It always offers real sinew and fruity charm. Produced in limited quantities, under 1,000 bottles, in 2017.

2017 VINTAGE:

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

GRAPE VARIETY: 100% Chardonnay

VINEYARD: Chablis—Bougrons 1^{er} Cru (also spelled Bouguerots). In the heart of the Grand Crus, Domaine Laroche has 12.25 hectares (31 acres) of “Les Bouguerots” in the 15.85 hectares (39 acres) of the total surface.

VINE AGE AND DENSITY: 20 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 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: The must ferments for 3 weeks, a part in stainless steel vats and the other one in French oak barrels.

MATURATION: 8 months aging in the same vessel types. The wine will then 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:

Sinewy with fruity charm. Grand Cru Les Bouguerots is fine after 3 to 5 years in bottle but needs five to eight years to show its full potential.