



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS PREMIER CRU
2017 LES MONTMAINS



LES MONTMAINS:

Les Montmains is located on a spectacular slope in a widely open valley with abundant sunshine. A beautiful terroir for this excellent, racy Premier Cru.

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—Montmains 1^{er} Cru is 1.46 hectares (3.61 acres) of 98.8 hectares (244.16 acres) in total.

VINE AGE AND DENSITY: 30 years; 5,880 vines per hectare (2,380 vines per acre); 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 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:

Real sinuous and final aromas. This wine has enough personality to be served with spicy dishes or goat cheese.