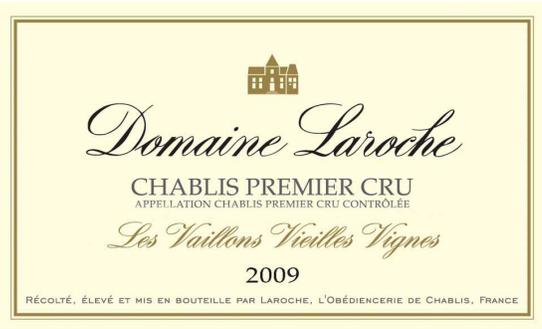


L A R O C H E

DOMAINE LAROCHE CHABLIS PREMIER CRU 2009 LES VAILLONS VIEILLES VIGNES



L A R O C H E

LES VAILLONS VIEILLES VIGNES:

These old Chardonnay vines extract minerals from the deep Kimmeridgian soil to enrich the grapes with the minerality typical of Chablis. During sunny vintages, the grapes attain perfect ripeness in this premier cru vineyard and produce wines with bright fruit flavors.

2009 VINTAGE:

2009 is a vintage to remember with a generous amount of sunny days throughout the vegetative cycle and the ripening season which paved the way for an early harvest in September. The contrast of sunny days and cool nights resulted in ripe grapes with good freshness and an excellent aromatic synthesis. 2009 is a fruity, complex, balanced and harmonious vintage to be enjoyed now or cellared for a decade.

TASTING NOTES:



Intense gold



Complex with hints of flint, ripe pear and summer blossoms; delicate and floral



Offers intense white fruit and a fine freshness, with a long finish. Sophisticated, intense with perfect balance.

GRAPE VARIETY: 100% Chardonnay

VINEYARD REGION: Domaine Laroche owns 6.91 hectares (17.07 acres) in the Vaillons premier cru appellation. Les Vaillons is a well-favored site with a generous southeastern exposure and well-drained soil. Limestone marl and Kimmeridgian soil are deep, and the vines are deeply rooted in this stony environment. Formed during the Kimmeridgian geological period (Late Jurassic, 150 to 155 million years ago), the soil contains a mixture of limestone and clay with a multitude of tiny fossilized oyster shells. This unique soil structure gives a finesse to Chablis that is precise, elegant and exceptional.

VINEYARD SIZE: 6.91 hectares (17.07 acres)

VINE AGE AND DENSITY: Average of 33 years; 6,700 vines per hectare (2,711 vines per acre)

VITICULTURE: "Lutte raisonnée," or "reasoned protection," (using chemical intervention only when required): The vineyard is plowed to aerate the soil and encourage development of organic life in the soil. Vines are pruned and trained by hand, with a strict pruning and debudding regimen. Leaf plucking to aerate the canopy and avoid the development of botrytis. Trellising to aerate and give the grapes favorable exposure.

HARVEST DATES: September 15 to 30; manual harvest; hand sorted at the winery

YIELDS: 58 hectoliters per hectare

PRESSING: Whole bunches in a pneumatic press, then 12 hours settling at 12 to 15°C (53° to 59°F) in specially designed wide tanks that accelerate the natural settling process

FERMENTATION: 21 days at 18°C (64°F), 15% in French oak barrels, 85% in stainless steel

MALOLACTIC FERMENTATION: 100%

MATURATION: 9 months aging, 15% in French oak barrels of which 25% are new, 85% in stainless steel

FINING/FILTRATION/BOTTLING: Minimum filtration to preserve the maximum natural character of the wine, then bottling under low pressure on a bottling line designed to protect quality; 12 months bottle aging prior to release

TOTAL PRODUCTION: 4,166 cases (6/750ml)

ALCOHOL: 12.5%

AGING POTENTIAL: Peak drinking between 5 and 10 years

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