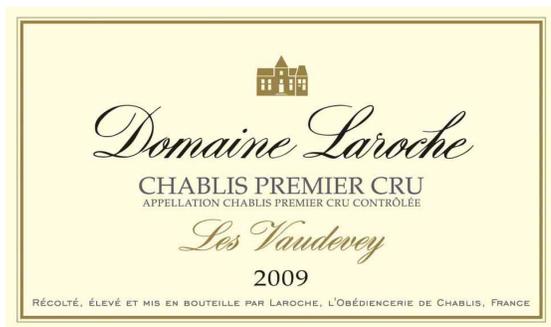


# L A R O C H E

## DOMAINE LAROCHE CHABLIS PREMIER CRU 2009 LES VAUDEVÉY



### LES VAUDEVÉY:

The Vaudevey vineyard is planted on Kimmeridgian limestone with a very rocky topsoil providing good drainage and aeration. The soil contains a mixture of limestone and clay with a multitude of tiny fossilized oyster shells. This unique soil structure delineates the grand and premier cru areas of Chablis, imparting a finesse to the Chardonnay that is precise, elegant and exceptional.

### 2009 VINTAGE:

2009 is a vintage to remember with a generous amount of sunny days throughout the vegetative cycle and 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:



Bright gold color



Elegant with citrusy aromas and mineral overtones



Racy style with fine white fruit flavors balanced by zesty freshness; a touch of minerality on the persistent finish

GRAPE VARIETY: 100% Chardonnay

VINEYARD REGION: Domaine Laroche is one of only three proprietors in Les Vaudevey, owning 9.96 hectares (24.6 acres) of the 35.66 hectare (88.12 acre) Vaudevey premier cru vineyard. Planted on the steep slope of this Kimmeridgian foothill with an eastern to southeastern to southern exposure, the wines enjoy morning to early afternoon sun. They are, therefore, protected from excessive heat and mature slowly, developing a delicate flavor profile.

VINEYARD SIZE: 9.96 hectares (24.6 acres)

VINE AGE AND DENSITY: Average of 25 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 the root system, as well as the 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: 2 weeks at 17°C (62°F), 15% in French oak barrels, 85% in stainless steel

MALOLACTIC FERMENTATION: 100%

MATURATION: 9 months, 15% in French oak barrels, 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

TOTAL PRODUCTION: 5,000 cases (6/750ml)

ALCOHOL: 12.5%

AGING POTENTIAL: 5 to 8 years

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