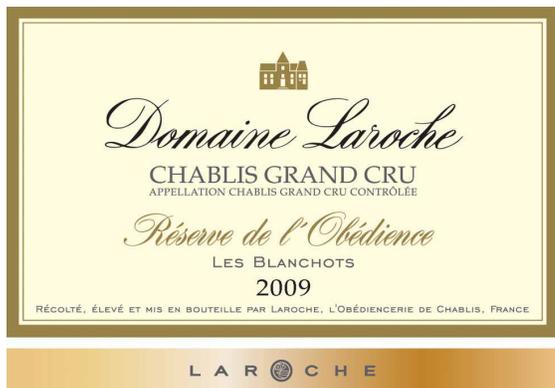


# L A R O C H E

DOMAINE LAROCHE  
CHABLIS GRAND CRU  
2009 RÉSERVE DE L'OBÉDIENCE



## RÉSERVE DE L'OBÉDIENCE:

The ninth-century monastery, L'Obédiencerie is where monks made the first Chablis, in the town of Chablis itself. The main offices and cellars of Domaine Laroche are located in this ancient stone monastery which is known as the birthplace of Chablis. La Réserve de l'Obédience is blended from the best wines of Les Blanchots grand cru, selected for their balance and harmony. Seventy different components kept in tanks, casks or large old wooden vats may be considered for the final blend.

## 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:



Light, clear, radiant



Rich, complex, buttery



Intense fruit with mineral overtones and fresh acidity in balance. Delicate texture and a long finish.

GRAPE VARIETY: 100% Chardonnay

VINEYARD REGION: Réserve de l'Obédience is produced from the finest selection of Les Blanchots grand cru vineyards. Laroche owns eight different Les Blanchots vineyard plots, each one distinctive, with different vine age, location on the slope, rootstock, origin of clones and soil depth — implying a variety of styles. Vintage conditions also vary greatly. A site with favorable sun exposure may be too warm in sunny vintages; a vineyard with less sun would give more balanced grapes. For these reasons, it would be folly to strive for the best wine from one single vineyard. The grapes of each vineyard site are vinified separately. After seven to eight months of aging, the wines are tasted and judged for their aroma, acidity and richness. After tasting as many as 70 lots, Réserve de l'Obédience is blended from the best wines.

VINEYARD SIZE: 4.56 hectares (11.27 acres)

VINE AGE AND DENSITY: Average of 35 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: 54 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: 3 weeks at 20°C (68°F) in stainless-steel tanks

MALOLACTIC FERMENTATION: 100%

MATURATION: 30% of the wines are aged in French oak; 25% of the barrels are new with a moderate toast, which allows a bright and pure fruit expression

FINING/FILTRATION/BOTTLING: Minimal filtration; 12 months bottle age

TOTAL PRODUCTION: 200 cases (6/750ml)

ALCOHOL: 12.5%

AGING POTENTIAL: 10 to 12 years; decanting is suggested

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