

# L A R O C H E

## DOMAINE LAROCHE CHABLIS PREMIER CRU 2012 LES VAILLONS VIEILLES VIGNES



### LES VAILLONS:

“Vaillons” refers to the smaller valleys or climats that the larger climat of Les Vaillons can be divided into: Roncières, Beugnons, Les Lys, Les Epinottes, Châtains, Sécher and Mélinots.

### 2012 VINTAGE:

The appellation, usually a slow-ripening one, benefited from an extraordinary end-of-summer: Blue skies, sunny and dry conditions, light winds and cold nights...all the elements required for a complete and perfect ripening of Chardonnay grapes. The condition of the grapes — which were less abundant than in 2011 due to coulure and millerandage — was perfect, enabling the development of impeccable aromas. This vintage of cold maturation, which implies neither heat excess nor heaviness, has developed elegant, aromatic, well-balanced and generously mineral wines.

### TASTING NOTES:



Intense gold



Complex with hints of citrus and summer blossoms



Offers a velvety character that comes from the sunny character of the vineyard. A powerful yet elegant wine.

GRAPE VARIETY: 100% Chardonnay

VINEYARD REGION: Domaine Laroche owns 2.16 hectares (5.34 acres) of the 126.1 hectares (311.57 acres) in the Vaillons premier cru appellation. Les Vaillons is a well-favored site with an elevation of 180 to 200 meters (590 to 656 feet), a generous southeastern exposure and well-drained soil. During sunny vintages, the grapes attain perfect ripeness in this premier cru vineyard and produce wines with bright fruit flavors.

VINE AGE, DENSITY, CLONES AND ROOTSTOCK: Planted in 1970, 1986; 5,880 vines/hectare (2,380 vines/acre); sélection massale; 41B rootstock

SOIL: The limestone marl and Kimmeridgian soil is 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.

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. Everyone at Domaine Laroche practices “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 occurs to aerate the canopy and avoid the development of botrytis, while trellising aerates the grapes and provides them with favorable exposure.

HARVEST DATES/YIELDS: September 27, 28; manual harvest; hand-sorted at the winery; 54 hectoliters/hectare (4 tons/acre)

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 (85% stainless steel, 15% French oak); 100% malolactic

MATURATION: 9 months (85% stainless steel, 15% French oak)

FINING/FILTRATION/BOTTLING: Minimum filtration to preserve the natural character of the wine, then bottling under low pressure on a bottling line designed to protect the wine

TOTAL PRODUCTION: 2,500 cases (6/750ml)

ALCOHOL: 12.5%

WILSON DANIELS  
SINCE 1978

