

DOMAINE LAROCHE
CHABLIS GRAND CRU
2013 LES CLOS



LES CLOS:

This vineyard was once completely surrounded by a stone wall, hence the name “Les Clos,” meaning “enclosure” or “walled vineyard” in Burgundy. Monks from the influential Abbey of Saint Martin at Tours planted vines here in the ninth century.

2013 VINTAGE:

A year like 2013 required much attention. From spring onwards, weather conditions were particularly challenging, implying careful intervention in bud removal, cane positioning and leaf plucking in order to aerate the canopy and limit the development of diseases. Hand-harvesting and sorting were crucial for quality. Despite the demands of the 2013 vintage, the profile of each terroir is quite clear, and the wines are harmonious with the typical salty finish of Chablis.

TASTING NOTES:



Bright yellow/green color



The influence of the exceptional terroir is apparent in this wine’s pure mineral character and the intensity of ripe peach aromas.



Restrained at first, this grand cru offers finesse, complexity and superb length.

GRAPE VARIETY: 100% Chardonnay

VINEYARD REGION: Domaine Laroche owns 1.12 hectares (2.77 acres) of the 25.81 hectares (63.78 acres) of Les Clos grand cru vineyard. Les Clos is located straight in front of the village of Chablis at an elevation of 139 to 166 meters (456 to 545 feet) with a southern exposure. This favorable sunny exposure allows the grapes to achieve excellent ripeness.

VINE AGE: Planted in 1960

SOIL: Les Clos’ well-draining soil means that water retention in the vineyard is quite low, causing the grapes to be concentrated in both aroma and acidity.

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.

PRESSING: Whole bunches in a pneumatic press, then 12 hours settling at 12 C to 15 C (53 F to 55 F) in large vats

FERMENTATION: 3 weeks (35% stainless-steel vats, 65% French oak)

MATURATION: 6 months (35% stainless-steel vats, 65% French oak); the first blending between tanks and casks is done in stainless-steel tanks; the wine is then aged on fine lees for an additional 6 months

ALCOHOL: 12.5%