

L A R O C H E

DOMAINE LAROCHE
CHABLIS GRAND CRU
2013 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.

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:



Light, clear, radiant



Complex with floral and mineral notes and a layer of ripe white fruit



Floral characteristics; superb finish

GRAPE VARIETY: 100% Chardonnay

VINEYARD REGION: Réserve de l'Obédience is produced from the finest selection of Les Blanchots grand cru vineyards. The eight plots that Laroche owns total 3.74 hectares (9.24 acres). Each plot is distinctive, with different vine age, location on the slope, rootstock, clone origin 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.

SOIL: Blanchots has a unique soil composition, combining typical Chablis Kimmeridgian limestone with a layer of white clay. Blanchots takes its name from this white clay which retains moisture and protects the vines from hydric stress.

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.

MATURATION: After 7 to 8 months of aging, the individual lots are blended together from the best wines

ALCOHOL: 13%

