

L A R O C H E

DOMAINE LAROCHE CHABLIS GRAND CRU 2014 LES BLANCHOTS



LES BLANCHOTS:

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. The Chardonnay grapes are notably well balanced, producing wines of remarkable elegance.

2014 VINTAGE:

The ripening was slow and fully achieved, without any over-concentration. Skins were pale yellow thanks to a ripeness without excess. Health condition was very good. The juice has a remarkable balance, with nice acidity, without too much malic acid and the alcohol potential is medium. This vintage has a great potential. It is quite similar to 1996 in the remarkable acid structure. It shows some characteristics of 2010 and 2008, with a still more beautiful balance.

TASTING NOTES:



Clear, bright yellow



Typical spring blossom aromas with a delicate mineral finish



A silky mouthfeel supported by lively, racy acidity

GRAPE VARIETY: 100% Chardonnay

VINEYARD REGION: Domaine Laroche owns 3.74 hectares (9.24 acres) — almost one-third — of the grand cru Les Blanchots. With eastern and southern exposures on a steep slope ranging in elevation from 155 to 215 meters (509 to 705 feet), these old Blanchots vines ripen with a matchless minerality and aromatic richness due to the Kimmeridgian soil and the vineyard's eastern orientation, which protects the fruit from the late afternoon sun.

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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 59 F) in large vats

FERMENTATION: 3 weeks (50% in stainless-steel vats where the temperature gradually increases from 16 C to 19 C, or 61 F to 66 F; 50% in French oak, of which 15% is new)

MATURATION: 14 months (50% in stainless-steel vats; 50% in French oak, of which 15% is new)

ALCOHOL: 13%

