

L A R O C H E

DOMAINE LAROCHE CHABLIS GRAND CRU 2014 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.

2014 VINTAGE: The ripening was slow and fully achieved, without any over-concentration. Skins were pale yellow thanks to a ripeness without excess. 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 lemon color



Pure mineral character;
intense aroma



Restrained at first, with finesse, complexity and a superb length. Deliciously fresh and intense now. Les Clos can last up to 20 years with great improvement.



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, DENSITY, CLONES AND ROOTSTOCK: Planted in 1969, 1987; 5,880 vines/hectare (2,380 vines/acre); sélection massale; 41B rootstock

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 (50 F to 53.6 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

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

ALCOHOL: 13%