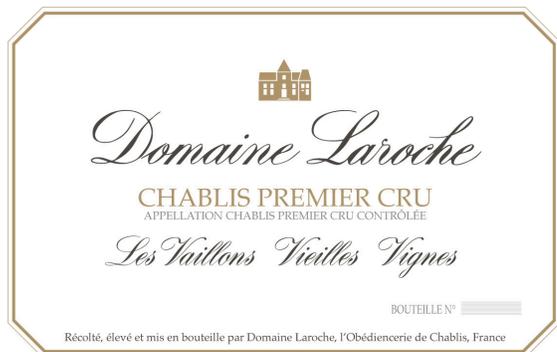


L A R O C H E

DOMAINE LAROCHE CHABLIS PREMIER CRU 2014 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.

2014 VINTAGE:

The ripening was slow but fully achieved, without any over-concentration; creating pale yellow skins. The overall health of the fruit was very good. The juice has remarkable balance: nice acidity, not too much malic acid and medium alcohol. The 2014 vintage shows great promise.

TASTING NOTES:



Intense gold



Typical spice overtone



Sinewy but never lacks the elegance of the best premiers crus of Chablis

GRAPE VARIETY: 100% Chardonnay, 100% Chablis Premier Cru Les Vaillons

VINEYARD REGION: Domaine Laroche owns 2.16 hectares (5.34 acres) of the 126.09 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: Planted in 1970, 1986

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.

PRESSING: Whole bunches in a pneumatic press, then 12 hours settling at 10 C to 12 C (50 F to 54 F) in specially designed wide tanks

FERMENTATION: 3 weeks (85% stainless steel, 15% French oak)

MATURATION: 9 months (stainless steel and French oak)

FILTRATION: Minimum filtration to preserve the natural character of the wine

ALCOHOL: 12.5%

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