

L A R O C H E

DOMAINE LAROCHE CHABLIS GRAND CRU 2014 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. Réserve de l'Obédience is produced from the finest selection of Les Blanchots grand cru vineyards.

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:



Light, clear, radiant



Typical floral character of Blanchots, intense minerality. Ripe white fruit. Remarkable aroma complexity, with a superb finish.



Typical floral character. Harmonious after 4 to 5 years; shows all its potential after 10 to 12 years.



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.

SIZE: 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.

VINE AGE: Planted 1950, 1965, 1968, 1986, 1991, 2009

CLONES: Sélection massale

ROOTSTOCK: 41B rootstock

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.

ELEVATION: 155-215 meters (508.54-705.39 feet)

EXPOSURE: Southeast; slow ripening conditions

VINE DENSITY: 5,880 vines/hectare (2,380 vines/acre); 10,000 vines/hectare (4,097 vines/acre) for younger vines

TRAINING: Cane positioning alongside the wire

HARVEST DATES: September 17-20

MALOLACTIC: 100%

AGING: Separate lots are aged for 7-8 months in casks, tanks and large, old wooden vats. The wine is then blended together and aged for an additional 6-7 months in stainless-steel vats and French oak barrels.

FINING: Bentonite

FILTRATION: With minimum filtration to preserve the natural character of the wine

BOTTLE AGING: 5-6 months

VARIETAL COMPOSITION: 100% Chardonnay

ALCOHOL: 13% / **TA:** 4.74 / **pH:** 3.07 / **RS:** 1.83g/L

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