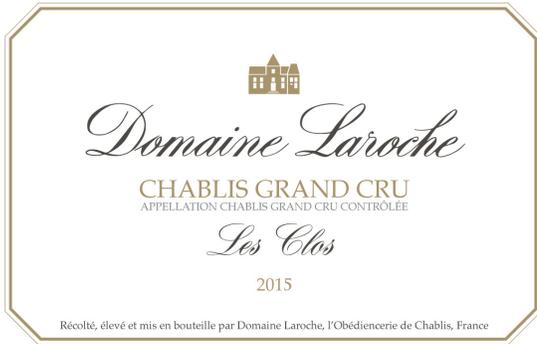


# L A R O C H E

## DOMAINE LAROCHE CHABLIS GRAND CRU 2015 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.

### 2015 VINTAGE:

If 2015 was an early vintage, we cannot speak about a solar vintage, as was 2006, as it possesses a serious acid vertebral column. The tasting of juices straightaway showed a lot of balance and the delicacy, an impression confirmed after the fermentation where we found precise mouths, without heaviness, and aromatic white flowers. Wines show a beautiful acidity and a concentration which remind those of 2005.

### TASTING NOTES:



Bright yellow/green color



The influence of this exceptional terroir appears in the pure mineral character and the intensity of aromas.



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

GRAPE VARIETY: 100% Chardonnay, 100% Chablis Grand Cru Les Clos

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: Planted in 1969, 1987

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 10 C to 12 C (53 F to 55 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

ALCOHOL: 12.5%

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