

# DOMAINE LAROCHE CRITICAL ACCLAIM FOR THE 2012 VINTAGE

Stephen Tanzer's



Stephen Tanzer
July/August 2014

"According to technical director Gregory Viennois, as of 2012 Domaine Laroche cut back drastically on its use of SO2, relying more instead on CO2 and nitrogen before bottling. The result will almost certainly be wines with less early hardness than previously. Viennois prefers the finished 2012s to the 2010s here, which he said included some overripe fruit and a bit more noble rot. The estate harvested over a period of two full weeks in 2012 (September 24 through October 8), with the crus brought in by hand during the first week. Potential alcohol levels were in the 12.2% to 13% range and the wines were not chaptalized."

# 2012 CHABLIS PREMIER CRU LES VAUDEVEY

#### 90 POINTS

"(from 40-year-old vines on what Gregory Viennois described as 'a cold slope'; this was the last block harvested in 2012, on October 8; with 12.2% potential alcohol): Pale yellow. Tangy aromas of ginger and crushed stone. Dense, broad and fine-grained, with classic limestone and iodiney oyster shell character and lovely mineral energy. The crop level was a full 50 hectoliters per hectare here but this domain wine boasts excellent intensity and persistence; it should also give early pleasure." Stephen Tanzer, July/August 2014

### 2012 CHABLIS PREMIER CRU LES VAILLONS VIEILLES VIGNES

#### 92 POINTS

"(all estate fruit, done in 20% oak barrels): Pale yellow. Lemon, crushed rock and flint on the nose...notes of musky herbs, green and white pepper and noble spices. Smooth and creamy in the mouth, but conveys a tactile, thick-skinned quality that suggests substantial dry extract. Impressive broad, rich premier cru with a very long, palate-staining finish featuring an exhilarating note of mineral bitterness. A superb Chablis premier cru."

#### 2012 CHABLIS GRAND CRU LES BLANCHOTS

#### 94(+?) POINTS

"(domain wine; from what Gregory Viennois described as a drastic selection): Pale yellow. Musky aromas of flint, ginger and wild herbs show a noble reduction. Plush on entry, then simultaneously sweet and bracing in the middle, with soil-driven flavors of citrus peel, white flowers and crushed stone framed by harmonious acidity (4.4 grams per liter). With its pronounced calcaire character, this essence of Chablis leaves the taste buds quivering."

# 2012 CHABLIS GRAND CRU LES CLOS

#### 94(+?) POINTS: STEPHEN TANZER'S INTERNATIONAL WINE CELLAR

"Bright, pale yellow. Musky aromas of peach, ginger, nutmeg and crushed rock. Fine-grained, precise and vibrant, with considerable muscle to the very concentrated flavors of stone fruits, crushed rock and saline iodiney minerality. Finishes with a youthfully tannic impression and superb slowly building length. Ultimately a bit less dense than the Blanchots Reserve de l'Obedience but has terrific tension and inner-mouth lift to support a slow evolution in bottle."

### 2012 CHABLIS GRAND CRU RÉSERVE DE L'OBÉDIENCE

## 95(+?) POINTS

"Pale yellow. Ripe yellow peach, lemon and flinty, smoky minerality on the nose; smells sweeter than the 'regular' domain Blanchots. Then fat, ripe and quite dry in the mouth, with outstanding mineral lift and an impression of strong dry extract giving the wine a penetrating quality and keeping its fruit under wraps today. Most impressive today on the smooth, dense, palate-saturating finish. This very long but tight wine will need at least several years in bottle to unfold."

