

L A R O C H E

DOMAINE LAROCHE CRITICAL ACCLAIM FOR THE 2012 VINTAGE



Neil Martin
Issue #214, August 29, 2014

THE VINTAGE

"It is sometimes easy to put Chablis, or the department of the Yonne, in the same climactic bag as the Côte d'Or, however they should be treated separately due to the geographical distance. In Chablis, the 2012 vintage commenced with sunny conditions, around 25% more than usual in February and March. However, in April there was less sunshine than usual and a storm on May 20 brought some hail (especially in Fontenay, Miligny and Chablis) as weather fronts continued to cross the region. June was rather overcast and brought mildew pressure toward the end of the month, however both July and August enjoyed average amounts of sunshine with a little more precipitation in August. Oïdium was also a constant specter and estimates show that around 5% of the vines were affected. September was normal and the harvest was around 5% less than usual compared to 17% in the Côte d'Or. . .

"Grégory Viennois kindly gave me his perspective. As head winemaker at Laroche, he had a valuable overview of the entire region.

"The 2012 vintage has been a complicated one during the vegetative cycle. It was virtually saved by the weather in September. It was really crucial. Harvest took place from the 24th of September (Bouguerots, Côte de Léchet) to the 8th of October (Vaudevey). Dream weather - fabulous balance. It was almost a quiet harvest. In 2012, all terroirs have a strong expression, and perhaps Vaillons, Fourchaumes and Blanchots have the most beautiful ones. . ."

2012 CHABLIS GRAND CRU LES BLANCHOTS

91 POINTS

"The 2012 Chablis Grand Cru Les Blanchots, which comes from 4.56 hectares of vine, has a more Burgundian bouquet furnished with almond and hazelnut infusing the slightly reduced nose. The palate is well-balanced with a gras-like entry, very good concentration here with good depth and intensity on the finish. Very fine."

2012 CHABLIS GRAND CRU LES CLOS

90 POINTS

"The 2012 Chablis Grand Cru Les Clos comes from two parcels toward the bottom of the slope on clay and limestone soils, and this comes only from the old vines. It is raised in 40% oak. It has a very composed, Burgundian bouquet that is reminiscent of a fine Puligny-Montrachet, opening up with subtle almond scents. The palate is well-balanced with a fine line of acidity, good depth but very tight toward the finish that needs a little bit more complexity."

2012 CHABLIS GRAND CRU RÉSERVE DE L'OBÉDIENCE

92 POINTS

"The 2012 Chablis Grand Cru Les Blanchots Reserve de l'Obedience, which is selected from finished samples, has an attractive bouquet with touches of almond, granite and an exotic touch of marmalade. The palate is well-balanced with candied orange peel and lemon rind on the entry. There is good depth here and it has the fatness of the regular Blanchots that lends good depth on the spicy finish. Excellent."