

L A R O C H E

DOMAINE LAROCHE CHABLIS GRAND CRU 2009 LES CLOS



LES CLOS:

This vineyard was once completely surrounded by a stonewall, hence the name “Les Clos,” meaning “enclosure” or “walled vineyard” in Burgundy. We know from historical sources that monks from the influential Abbey of Saint Martin at Tours planted vines here in the ninth century.

2009 VINTAGE:

2009 is a vintage to remember with a generous amount of sunny days throughout the vegetative cycle and the ripening season which paved the way for an early harvest in September. The contrast of sunny days and cool nights resulted in ripe grapes with good freshness and an excellent aromatic synthesis. 2009 is a fruity, complex, balanced and harmonious vintage to be enjoyed now or cellared for a decade.

TASTING NOTES:



Bright yellow/green color



Subtle notes of white blossom on the nose



Good balance of ripe white fruit and lively acidity. Exceptionally long finish with vibrant minerality. Elegant and long-lasting.

GRAPE VARIETY: 100% Chardonnay

VINEYARD REGION: Domaine Laroche owns 1.12 hectares (2.77 acres) of the 26.33 hectares (65.06 acres) of Les Clos grand cru vineyard. Les Clos is located straight in front of the village of Chablis with a southern exposure. This favorable sunny exposure allows the grapes to achieve excellent ripeness.

VINEYARD SIZE: 1.12 hectares (2.77 acres)

VINE AGE AND DENSITY: Average of 35 years; 6,700 vines per hectare (2,711 vines per acre)

VITICULTURE: “Lutte raisonnée,” or “reasoned protection,” (using chemical intervention only when required): The vineyard is plowed to aerate the soil and encourage development of organic life in the soil. Vines are pruned and trained by hand, with a strict pruning and debudding regimen. Leaf plucking to aerate the canopy and avoid the development of botrytis. Trellising to aerate and give the grapes favorable exposure.

HARVEST DATES: September 15 to 30; manual harvest; hand sorted at the winery

YIELDS: 54 hectoliters per hectare

PRESSING: Whole bunches in a pneumatic press, then 12 hours settling at 12 to 15°C (53° to 55°F) in specially designed wide tanks which accelerate the natural settling process

FERMENTATION: 3 weeks at 20°C (68°F)

MALOLACTIC FERMENTATION: 100%

MATURATION: (3 separate lots) 25% of the wine is aged on fine lees in French oak; 25% in new barrels, 75% in used barrels

FINING/FILTRATION/BOTTLING: Minimum filtration to preserve the maximum natural character of the wine, then bottling under low pressure on a bottling line designed to protect quality; aged in bottle for 12 months prior to release

TOTAL PRODUCTION: 500 cases (6/750ml)

ALCOHOL: 12.5%

AGING POTENTIAL: 10 to 12 years; decanting is suggested