

GREGORY VIENNOIS
Winemaker



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

FRANCE | BOURGOGNE

2020 CHABLIS PREMIER CRU LES VAUDEVEY

ABOUT THE WINERY

For more than 160 years, the Laroche family has been dedicated to producing top quality wines from the Chablis region. The history of Laroche dates to 1850, when Jean Victor Laroche purchased his first parcel of land in Chablis. The winery has maintained a deep-rooted tradition of unique viticultural practices. The winemaking team designate one team member to each plot who is wholly responsible for the management of that vineyard from pruning and health of the soil to the quality and quantity of fruit yields. It is this philosophy that makes the expression of each Domaine Laroche wine individual and unparalleled in quality and style.

ABOUT THE WINE

Planted on steep slopes of 640 to 771 feet with an eastern to southeastern exposure, the vines enjoy morning to early afternoon sun. Vaudevey is planted on Kimmeridgian limestone with a very rocky topsoil providing good drainage and aeration. The limestone-clay soil contains a multitude of tiny fossilized oyster shells. This unique soil structure delineates the premier and grand cru areas of Chablis, imparting a finesse to the Chardonnay that is precise, elegant and exceptional. The wine is bright gold in color. Hints of minerality layer citrus notes of lemon peel. Nervy, racy and lively.

KEY SELLING POINTS

- The 2020 vintage was impacted by a severe drought in the summer which concentrated the grape and slowed down the ripening, allowing the grape to keep its acidity level optimal
- Domaine Laroche is now one of the largest holders of Premier and Grand Cru vineyards in Chablis
- The high-quality standards Michel Laroche built the winery on were adapted to create L'Union des Grands Cru de Chablis
- Vaudevey is a cool terroir with a rocky topsoil that gives the wine a unique range of lively mineral aromas
- Vaudevey is usually the last Premier Cru to be harvested at Laroche as it's cool micro-climate makes it the last one to reach full ripeness while retaining a beautiful acidity

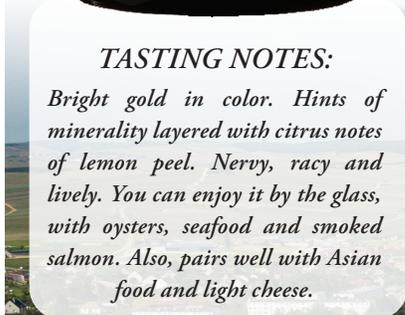
TECHNICAL DETAILS

Varietal Composition: 100% Chardonnay | **Vine Age:** Up to 70 years

Aging: Up to 9 months; 72% stainless steel; 28% French oak barrels | **Alcohol:** 12.0%

TASTING NOTES:

Bright gold in color. Hints of minerality layered with citrus notes of lemon peel. Nervy, racy and lively. You can enjoy it by the glass, with oysters, seafood and smoked salmon. Also, pairs well with Asian food and light cheese.



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