



Domaine Laroche
C H A B L I S
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS GRAND CRU
2016 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 9th century.

2016 VINTAGE:

A mild winter was followed by a cold and rainy spring with frost and hailstone showers on some parts of the appellation. August was warm and dry which favored belated ripening and accelerated the maturation process. The ideal September weather conditions with mild showers and sunshine finally ensured a nice maturation of the grapes. The harvest started on Monday, September 26 and ended on Tuesday, October 4, similar to 2014. The 2016 vintage is precise, fresh, lovely and well-balanced.

TASTING NOTES:

The influence of this exceptional terroir appears in the pure mineral character and the intensity of aromas. Quite restrained at first, this Grand Cru offers finesse, complexity and a superb length.

GRAPE VARIETY: 100% Chardonnay

VINEYARD: Chablis - Les Clos Grand Cru 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 1983

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.

HARVEST DATES: September 26 - October 4

PRESSING: The grapes are harvested and sorted by hand. Whole bunches in a pneumatic press, then 12 hours settling at 12 C to 15 C (53 F to 59 F) in specially designed wide tanks.

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

FILTRATION: Minimal filtration is used to preserve and maximise the natural character of the wine.

ALCOHOL: 12.5%