



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

DOMAINE LAROCHE
CHABLIS GRAND CRU
2016 LES BLANCHOTS



LES BLANCHOTS:

Blanchots has a unique soil composition, combining typical Chablis Kimmeridgian limestone with a layer of white clay. Blanchots takes its name from this white clay which retains moisture and protects the vines from hydric stress. The Chardonnay grapes are notably well balanced, producing wines of remarkable elegance.

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.

TASTING NOTES:

A real elegance appears in this grand cru, with a typical spring blossom aromas and a delicate mineral finish. On the palate, it offers a silky mouthfeel supported by a lively, racy acidity.

GRAPE VARIETY: 100% Chardonnay

VINEYARD: Domaine Laroche owns 3.74 hectares (9.24 acres) — almost one-third — of the grand cru Les Blanchots. With eastern and southern exposures on a steep slope ranging in elevation from 155 to 215 meters (509 to 705 feet), these old Blanchots vines ripen with a matchless minerality and aromatic richness due to the Kimmeridgian soil and the vineyard's eastern orientation, which protects the fruit from the late afternoon sun.

VINE AGE: Planted in 1950, 1965, 1968, 1986, 1991, 2009

SOIL: Blanchots has a unique soil composition, combining typical Chablis Kimmeridgian limestone with a layer of white clay. Blanchots takes its name from this white clay which retains moisture and protects the vines from hydric stress. On the eastern part of the Grand Cru hill, on an exceptionally steep slope.

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 (50% in stainless-steel vats where the temperature gradually increases from 16 C to 19 C, or 61 F to 66 F; 50% in French oak, of which 15% is new).

MATURATION: 14 months (50% in stainless-steel vats; 50% in French oak, of which 15% is new).

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

ALCOHOL: 13%