



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

DOMAINE LAROCHE
CHABLIS PREMIER CRU
2016 LES FOURCHAUMES VIEILLES VIGNES



**LES FOURCHAUMES
VIEILLES VIGNES:**

The most prestigious Premier Cru. A racy, elegant wine with a beautiful minerality, offering delicate notes of white blossom and orchard fruit.

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:

A racy, elegant wine with intense minerality, a beautiful structure with delicate notes of white blossom and orchard fruit.

GRAPE VARIETY: 100% Chardonnay

VINEYARD: Chablis – Fourchaumes 1er Cru is 7,88 acres of 319,98 acres in total

VINE AGE: 65 years

SOIL: Old vines planted on a slope well-exposed to south and west, sheltered from northern wind, Fourchaumes is one of the most spectacular vineyards of Domaine Laroche.

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: The must ferments for 3 weeks, a part in stainless steel vats and the other rest in French oak barrels.

MATURATION: 9 months on fine lees (85% stainless steel, 15% French oak)

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

ALCOHOL: 12.5%