



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

DOMAINE LAROCHE  
CHABLIS GRAND CRU  
2016 LES BOUGUEROTS



### LES BOUGUEROTS:

The western most grand cru of Chablis. It always offers real sinew and fruity charm. Produced in limited quantities.

### 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:

Sinewy with fruity charm.

GRAPE VARIETY: 100% Chardonnay

VINEYARD: Chablis - Bougros 1er Cru. (Also spelled Bouguerots.) In the heart of the Grand Crus, Domaine Laroche has 31 acres of "Les Bouguerots" in the 15.85 hectares of the total surface.

VINE AGE: 20+ years

SOIL: The vineyard benefits from an excellent south-west exposure near the Serein River on a slope rich in calcareous stones. At the foot of the hill, a 11.8 inch layer of clay allows water retention in summer, which is crucial for the balance of the grapes. The vineyard was planted with our own selection of plants coming from the old vines of the Domaine.

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 2-3 weeks, a part in stainless steel vats and the other rest in French oak barrels.

MATURATION: 14 months on fine lees (60% stainless steel, 40% in French oak)

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

ALCOHOL: 13%