



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

DOMAINE LAROCHE
2017 BOURGOGNE
CHARDONNAY



BOURGOGNE CHARDONNAY:

Laroche ensures that only top-quality Chardonnay from trusted growers will carry the Laroche label.

2017 VINTAGE:

A season marked by its precocity. The buds came out in early April, 10 days earlier than 2015 which was itself very precocious. The cold wave that followed slowed down the growth, leaving good conditions for the flowering which began in early June. Even though we can compare this precocious vintage with the 2015, the grape balance is compared to 2014 because of the cool temperature settling at the end of the maturation process. This singular season offered beautiful bunches in perfect health conditions. Once pressed, the juices are precise, straight, with great texture. This vintage will bring well-structured wines with a nice freshness.

TASTING NOTES:

Bright yellow. Elegant fruity notes. Lively and balanced, characteristic of the white burgundian wines.

GRAPE VARIETY: 100% Chardonnay

VINEYARD REGION: Primarily from the Mâconnais region of Burgundy (Viré-Clessé and Uchizy), with whom Laroche maintains long-term contracts with the best local growers and trusted winemakers. Laroche follows the grapes from vineyard to cuverie, ensuring the highest possible quality.

VINE AGE AND DENSITY: 25 to 30 years; 6,600 vines per hectare (2,670 vines per acre)

VITICULTURE: Various viticultural practices, with oversight from the Laroche team throughout the year

HARVEST DATES: Mid-September

YIELDS: 50 hectoliters per hectare (3.70 tons per acre)

PRESSING: Supervised by the Laroche team, whole bunches in a pneumatic press, followed by 12 hours settling at 12°C to 15°C (53°F to 59°F) in specially designed, wide tanks to accelerate the natural settling process and produce a very clear juice; following the tradition of Chablis, the grapes are crushed and pressed at the property of origin.

FERMENTATION: 3 weeks at 16°C - 20°C (60°F-68°F) in stainless-steel tanks

MALOLACTIC FERMENTATION: 95%

MATURATION: 4 months on fine lees in stainless-steel tanks; no barrel aging

FINING/FILTRATION/BOTTLING: Minimum filtration to preserve the maximum natural character of the wine, then bottling under low pressure on a bottling line designed to protect the wine's quality

ALCOHOL: 12.5%

SERVING SUGGESTION: Fruity, crisp and precise. Lively and mineral. Fresh finish. Enjoy as an apéritif or with prawns, watercress salad, Japanese food or oysters.