



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE CHABLIS GRAND CRU 2018 LES BLANCHOTS



LES BLANCHOTS:

Blanchots has a unique soil composition, combining typical Chablis Kimmeridgian limestone with ammonites and a layer of white clay. Blanchots takes its name from this white clay which retains moisture and protects the vines from hydric stress.

2018 VINTAGE:

In 2018 the summer conditions were dry with temperatures above seasonal norms (> 98 °F) which favored an advanced veraison of 8 days compared to the previous year. After 2 challenging years with harvest volume down 50%, we are thankful for the abundant and high quality of vintage 2018.

GRAPE VARIETY: 100% Chardonnay

VINEYARD: Domaine Laroche owns 4.56 hectares (11 acres) — over 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 AND DENSITY: Up to 70 years; 5,880 vines per hectare (2,380 vines per acre); massal selection from Laroche old vines for the new plantings.

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.

PRESSING: The grapes are harvested and sorted by hand. Whole bunches are pressed in a pneumatic press, and then the must settles for 12 hours at 10° C to 12°C (50° F to 54° F) in large vats.

FERMENTATION: The must ferments for 3 weeks, 60% in stainless-steel vats, where the temperature gradually increases from 16° C to 19° C (61° F to 66° F). The rest ferments in French oak barrels, of which 15% is new).

MATURATION: 12 months - around 60% in stainless-steel vats and the rest in French oak barrels. Then, 6 months aging in bottles.

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

ALCOHOL: 13.5%

TASTING NOTES:

A real elegance appears in this grand cru, with a typical spring blossom aroma and a delicate mineral finish. On the palate, it offers a silky mouth-feel supported by a lively, racy acidity. Blanchots is delicate, silky and shows its charm after five years in bottle and at peak after 10 to 12 years.