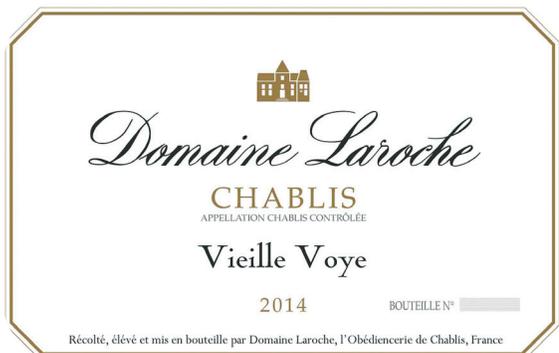


L A R O C H E

DOMAINE LAROCHE CHABLIS 2014 VIEILLE VOYE



VIEILLE VOYE:

A historical plot in two ways. First of all, it has been recognized in the early days of the Chablis vineyard as a terroir of a great quality: the abbots of Pontigny who were at the origin of the Chablis vineyard already cultivated this plot in the 15th century. Secondly, it is one of the original plot of Domaine Laroche.

2014 VINTAGE:

The ripening was slow and fully achieved, without any over-concentration. Skins were pale yellow thanks to a ripeness without excess. Health condition was very good. The juice has a remarkable balance, with nice acidity, without too much malic acid and the alcohol potential is medium. This vintage has a great potential. This vintage is quite similar to 1996 in the remarkable acid structure. It shows some characteristics of 2010 and 2008, with a still more beautiful balance.

TASTING NOTES:



Clear lemon color



Fruity, fragrant nose with hints of ripe white fruit and flowers



Lively on the palate with a mineral accent on layers of white fruit; a fresh finish

GRAPE VARIETY: 100% Chardonnay

VINEYARD REGION: Vieille Voyer is a plot of 7 hectares, located beneath the Premier Cru Vaillons (Les Lys part).

VINEYARD SIZE: 7 hectares (17.29 acres)

VINE AGE AND DENSITY: 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 cultivation at Laroche, meaning one person is completely in charge of his section of the vineyard, from pruning through to harvest. Conversion to organic viticulture was begun in 2010 for these Laroche vineyards. Domaine Laroche will require four consecutive years of organic cultivation (one more year than EU regulations prescribe) before they will consider their viticulture to be 100% organic. Traditional Chablis pruning system with strict pruning and debudding; trellising to aerate the canopy and leaf plucking to avoid compact canopy and prevent growth of botrytis. Green harvesting when needed.

HARVEST DATES: End of September

YIELDS: 55 hectoliters per hectare (4 tons per acre)

PRESSING: 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 that accelerate the natural sedimentation

FERMENTATION: Two fermentations in old 55 hl barrels and on lees maturation for 7 months. Once filtered, it matures in stainless steel vats for 3 more months.

MALOLACTIC FERMENTATION: Approximately 30 days

MATURATION: 8 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

ALCOHOL: 12%

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