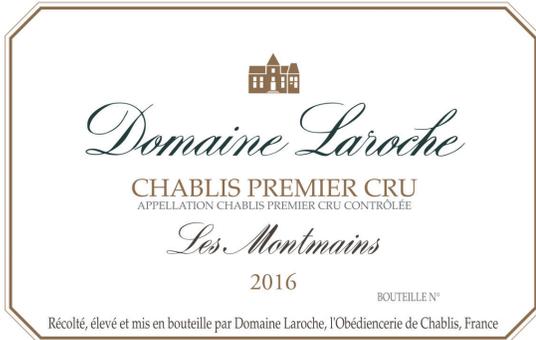




Domaine Laroche
C H A B L I S
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS PREMIER CRU
2016 LES MONTMAINS



GRAPE VARIETY: 100% Chardonnay

VINEYARD: Chablis – Montmains 1er Cru is 3.61 acres of 244.16 acres in total

VINE AGE: 30 years

SOIL: Montmains climat is located on the left bank of the Serein River. Clay-based soil and excellent exposure make it an early-ripening site, able to deliver much body and structure in the wine.

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 remaining 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%

LES MONTMAINS:

Les Montmains is located on a spectacular slope in a widely open valley with abundant sunshine. A beautiful terroir for this excellent, racy Premier Cru

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:

Powerful yet elegant aromas.