



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

DOMAINE LAROCHE  
 CHABLIS PREMIER CRU  
 2017 LES VAUDEVÉY



**LES VAUDEVÉY:**

Vaudevey can also be written in three words: “Vau,” “de,” and “Vey.” These words refer to the “Valley,” or “Vau,” of the “Vey,” which comes from the Latin word “Vadum,” which translates to “humid place” because of the river that used to flood the entrance of the valley.

**2017 VINTAGE:**

A precocious season with buds showing in early April. The cold wave that followed slowed down the growth, leaving good conditions for the flowering beginning of June. This singular season offered beautiful bunches and quality grapes with good health conditions. Once pressed, the juices were precise, straight, with great texture. This vintage will bring well-structured wines with a nice freshness.

**GRAPE VARIETY:** 100% Chardonnay

**VINEYARD:** Chablis—Vaudevey 1er Cru Domaine Laroche is one of only three proprietors in Les Vaudevey, owning 24.61 acres of the 102.13 acres premier cru vineyard. Planted on steep slopes of 640 to 771 feet with an eastern to southeastern exposure, the vines enjoy morning to early afternoon sun. The coolest valley of the Domaine Laroche vineyard—always the last one to be harvested.

**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: 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, 74 % in stainless steel vats and 26% in French oak barrels.

**MATURATION:** 8 months aging in the same vessel types. Then, the wine will be blended and aged further on fine lees for about 4-6 months depending on tastings.

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

**ALCOHOL:** 12.29%

**TASTING NOTES:**

Bright, gold color. Lots of mineral hints, over a layer of lemon peel. Nervy, racy and lively. You can enjoy it by the glass, with oysters, seafood and smoked salmon. Also, pairs well with Asian food and light cheese.