



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS PREMIER CRU
2017 LES FOURCHAUMES VIEILLES VIGNES



LES FOURCHAUMES VIEILLES VIGNES:
The most prestigious Premier Cru. Most of the winery's holdings are in the Homme Mort part of the climate.

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—Fourchaumes 1er Cru is 3.12 hectares (7.71 acres) of 129.49 hectares (319.98 acres) in total

VINE AGE AND DENSITY: Up to 65 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, a part in stainless steel vats and the other rest in French oak barrels.

MATURATION: 8 months aging in the same vessel types. The wine will then 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: 13.0%

TASTING NOTES:

A racy, elegant wine with intense minerality; a beautiful structure with delicate notes of white blossom and orchard fruit.