



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

DOMAINE LAROCHE  
2018 BOURGOGNE  
CHARDONNAY



ELEVÉ ET MIS EN BOUTEILLE PAR LAROCHE, CHABLIS, FRANCE

L A R O C H E

**BOURGOGNE CHARDONNAY:**

Laroche ensures that only top-quality Chardonnay from trusted growers will carry the Laroche label.

**2018 VINTAGE:**

This warm year brought concentrated fruit which was harvested at the optimal time helping produce wines of great mineral intensity. One of the best vintages in the last few decades according to local producers and considered a vintage that will age well over the next few years.

**TASTING NOTES:**

Bright yellow. Elegant fruity notes. Lively and balanced, characteristic of the white burgundian wines.

**GRAPE VARIETY:** 100% Chardonnay

**VINEYARD REGION:** Starting with the 2018 vintage of Bourgogne Blanc, Laroche focused on sourcing more fruit from Chablis. The majority of the fruit is now coming from the Chablis area in order to increase the mineral aromas that have made Laroche and Chablis famous. The balance of the fruit is coming from vineyards in the Macon area with shared characteristics of Chablis, predominately the cooler part of Uchizy and Viré-Clessé with soils made exclusively of limestone.

**VINE AGE AND DENSITY:** 25 to 30 years; 6,600 vines per hectare (2,670 vines per acre)

**VITICULTURE:** Various viticultural practices, with oversight from the Laroche team throughout the year

**HARVEST DATES:** Early September

**YIELDS:** 50 hectoliters per hectare (3.70 tons per acre)

**PRESSING:** Supervised by the Laroche team, whole bunches in a pneumatic press, followed by 12 hours settling at 12°C to 15°C (53°F to 59°F) in specially designed, wide tanks to accelerate the natural settling process and produce a very clear juice; following the tradition of Chablis, the grapes are crushed and pressed at the property of origin.

**FERMENTATION:** 3 weeks at 16°C - 20°C (60°F-68°F) in stainless-steel tanks

**MALOLACTIC FERMENTATION:** 95%

**MATURATION:** 4 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, then bottling under low pressure on a bottling line designed to protect the wine's quality

**ALCOHOL:** 12.5%

**SERVING SUGGESTION:** Fruity, crisp and precise. Lively and mineral. Fresh finish. Enjoy as an apéritif or with prawns, watercress salad, Japanese food or oysters.