



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

DOMAINE LAROCHE CHABLIS GRAND CRU 2019 LES BLANCHOTS



LES BLANCHOTS:

Blanchots has a unique soil composition, combining typical Chablis Kimmeridgian limestone with ammonites and a layer of white clay. Blanchots takes its name from this white clay which retains moisture and protects the vines from hydric stress.

2019 VINTAGE:

The 2019 vintage bore all the extremes: April and May with night frosts followed by three heatwaves at the end of June, end of July and end of August. The vineyard suffered from almost no disease therefore very few treatments were applied. The harvest started gently on September 10. The grapes were perfectly healthy. The first juices were very well balanced which forecasts a vintage similar to 2017.

GRAPE VARIETY: 100% Chardonnay

VINEYARD: Domaine Laroche owns 4.43 hectares (11 acres) — over one-third — of the grand cru Les Blanchots. With south-east exposures on a steep slope ranging in elevation from 155 to 215 meters (509 to 705 feet), these old Blanchots vines ripen with a matchless minerality and aromatic richness due to the Kimmeridgian soil and the vineyard's orientation, which protects the fruit from the late afternoon sun.

VINE AGE AND DENSITY: Up to 70 years; 5,880 vines per hectare (14,523 vines per acre); 10,000 vines per hectare (24,700 vines per acre) for younger vines; 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 entirely in used French oak barrels

MATURATION: The wine is aged in barrels with only 12% new oak for 14 months before being bottled in January 2021.

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

ALCOHOL: 13%

TASTING NOTES:

A real elegance appears in this grand cru, with a typical spring blossom aroma and a delicate mineral finish. On the palate, it offers a silky mouth-feel supported by a lively, racy acidity. Blanchots is delicate, silky and shows its charm after five years in bottle and at peak after 10 to 12 years.

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