



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS PREMIER CRU
2019 LES VAILLONS
VIEILLES VIGNES



LES VAILLONS:

“Vaillons” refers to the smaller valleys or climats that the larger climat of Les Vaillons can be divided into: Roncières, Beugnons, Les Lys, Les Epinottes, Châtains, Sécher and Mélinots.

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 2.17 hectares (5.34 acres) of the 104.26 hectares (311.57 acres) Vaillons Premier Cru appellation. Les Vaillons is a well-favored site with an elevation of 180 to 200 meters (590 to 656 feet), a generous southeastern exposure and well-drained soil. During sunny vintages, the grapes attain perfect ripeness in this premier cru vineyard and produce wines with bright fruit flavors.

VINE AGE AND DENSITY: 60+ years; 5,880 vines per hectare (2,380 vines per acre).

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: Alcoholic and malolactic fermentation in French oak barrels and in stainless steel tanks (15% in oak barrel and 85% in stainless steel).

MATURATION: The wine is aged in 50% foudre and 50% barrels, including 8% of new oak for nine months before being bottled in September 2020.

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

ALCOHOL: 13%

TASTING NOTES:

There is a velvety character in this wine that comes from the sunny character of the vineyard. Perfectly ripe Chardonnay grapes grown on old vines give Vaillons a typical oriental spice overtone. On the palate it offers intensity but never lacks the elegance of the best premier crus of Chablis.