



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS PREMIER CRU
2019 CÔTE DE LÉCHET



CÔTE DE LÉCHET:
One of the rarest Premier Cru
of Domaine Laroche marked
with an attractive liveliness.
Available in limited quantities.

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: This Premier Cru is around 50 hectares (124 acres) in total. Domaine Laroche own a small plot of 0.23 ha (0.57 acres). A very old vineyard, originally owned by the Pontigny monks, with a well exposed terroir on a beautiful hillside on the left bank of the Serein river.

VINE AGE AND DENSITY: 20 years on average; 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: Whole bunches are collected in a pneumatic press, then 12-14 hours settling, depending on the results of tastings, at 12°-15°C in specially designed wide tanks which accelerate the natural settling process.

FERMENTATION: 2-3 weeks of fermentation at 17°C, in oak barrel and in stainless steel, followed by malolactic fermentation

MATURATION: 5 months aging in the same vessel type as fermentation. Then, the wine will be blended and aged further on fine lees for about 7 months depending on tastings.

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

ALCOHOL: 13%

TASTING NOTES: Elegant and floral with spicy undertones. Minerality lingers through to the finish and adds complexity to the gentle acidity.

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