



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS PREMIER CRU
2020 LES VAUDEVÉY



LES VAUDEVÉY:

Vaudevey can also be written in three words: “Vau,” “de,” and “Vey.” “Vau” referring to the “Valley,” and “Vey,” which is derived from the Latin word “Vadum,” translates to “humid place”. The significance of the name is from the knowledge that a river used to flood the entrance of the valley.

2020 VINTAGE:

The harvest 2020 in Vaudevey started on September 1st. The harvest yields were impacted by drought, particularly for the certain plots that were well exposed to the sun. The ripening of the grapes was slow, which helped aromas to concentrate and acidity to be kept.

GRAPE VARIETY: 100% Chardonnay

VINEYARD: Domaine Laroche is one of only three proprietors in Premier Cru Les Vaudevey, owning 24.61 acres of the 102.13 acres premier cru vineyard. Planted on steep slopes of 30-50% at 640 to 771 feet with an eastern to southeastern exposure, the vines enjoy morning to early afternoon sun. The coolest valley of the Domaine Laroche vineyard—always the last one to be harvested.

VINE DENSITY: 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, 74% in stainless steel vats and 26% in French oak barrels.

MATURATION: Nine months in 72% stainless steel tank, the rest in barrels. only 5% new oak in total.

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

ALCOHOL: 12%

TASTING NOTES:

Bright gold in color. Hints of minerality layered with citrus notes of lemon peel. Nervy, racy and lively. You can enjoy it by the glass, with oysters, seafood and smoked salmon. Also, pairs well with Asian food and light cheese.