



*Domaine Laroche*  
CHABLIS  
À L'OBÉDIENCERIE

DOMAINE LAROCHE  
CHABLIS GRAND CRU  
2019 LES BOUGUEROTS



**LES BOUGUEROTS:**

The western most grand cru of Chablis. It always offers real sinew and fruity charm. Produced 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:** In the heart of the Grands Crus, Domaine Laroche has 12.25 hectares (31 acres) of “Les Bouguerots” in the 15.85 hectares (39 acres) of the total surface. The vineyard benefits from an excellent south-facing exposure near the river Serein on a slope rich in calcereous stones. At the foot of the hill, a 6 inch layer of clay allows water retention in summer, which is crucial for the balance of the grapes. The vineyard was planted with our own selection of plants coming from the old vines of the Domaine.

**VINE AGE AND DENSITY:** 20 years old; 5,880 vines per hectare (2,380 vines per acre); 10,000 vines per hectare (4,047 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 barrels followed by malolactic fermentation.

**MATURATION:** 5 months aging in the same vessel types 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:** 12.5%

**TASTING NOTES:**

Real power with a fruity charm. Grand Cru Les Bouguerots is pleasant after 3 to 5 years in bottle but needs five to eight years to show its full potential.