

# DOMAINE LAROCHE

## CHABLIS GRAND CRU

### 2020 LES BLANCHOTS



#### 2020 VINTAGE:

Harvest 2020 started on August 25th. The harvest was impacted by drought, particularly the yields of certain plots that were well exposed to the sun. Blanchots and Chablis Vieille Voie were the first plots to be harvested, followed closely by the Premiers Crus.

#### GRAPE VARIETY:

100% Chardonnay

#### VINEYARD:

Domaine Laroche owns 4.56 hectares (11.27 acres) — about 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:

40 years on average; 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 in a mix of French oak casks and stainless steel tanks

#### MATURATION:

The wine is aged on fine lees in the same vessel as fermentation.

#### FILTRATION:

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

#### ALCOHOL:

13.5%

#### 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.