



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS PREMIER CRU
2020 CÔTE DE LÉCHET



CÔTE DE LÉCHET:

One of the rarest Premier Cru of Domaine Laroche marked with an attractive liveliness.

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. The Blanchots and Chablis Vieille Voyer were the first plots to be harvested, followed closely by the Premiers Crus Côte de Léchet (August 27th), L'Homme Mort (August 30th), and the Vaudevey (September 1st).

GRAPE VARIETY:

100% Chardonnay

VINEYARD:

An appellation of approximately 50 hectares (123.5 acres) in total. Domaine Laroche own 0.23 hectare (0.56 acres). A vineyard once owned by the Pontigny monks and known for its extensive history. The terroir is well exposed on a beautiful hillside.

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:

The grapes are harvested and sorted by hand. Whole bunches are pressed in a pneumatic press, and then the must settles for 12-14 hours at 12° C to 15° C (54° F to 59° F) in large vats.

FERMENTATION:

2-3 weeks of fermentation at 17° C (63 F), in oak barrel and in stainless steel. Malolactic fermentation completed.

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 in stainless steel vats.

FILTRATION:

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

ALCOHOL:

12.5%

TASTING NOTES:

Delicate with a fruity charm and spicy finish. Truly discover this wine when enjoying with oysters, smoked salmon and mature cheeses.