



*Domaine Laroche*  
CHABLIS  
À L'OBÉDIENCERIE

DOMAINE LAROCHE  
CHABLIS PREMIER CRU  
2020 LES FOURCHAUMES  
VIEILLES VIGNES



**LES FOURCHAUMES VIEILLES VIGNES:**  
The most prestigious Premier Cru. Most of the winery's holdings are within the Homme Mort portion of the appellation.

**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 Vigne were the first plots to be harvested, followed closely by the Premiers Crus.

**GRAPE VARIETY:**

100% Chardonnay

**VINEYARD:**

Domaine Laroche own 2.44 ha (6 acres) of this large Premier Cru of 103 ha (254.5 acres). The vines are planted on a slope well exposed to the South and West, sheltered from Northern wind.

**VINE AGE AND DENSITY:**

Up to 70 years; 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 in a mix of stainless steel tanks and French oak barrels from 1 to 7 years old

**MATURATION:**

9 months aging on fine lees in the same vessel types as fermentation

**FILTRATION:**

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

**ALCOHOL:**

12.5%

**TASTING NOTES:**

A racy, elegant wine with intense minerality; a beautiful structure with delicate notes of white blossom and orchard fruit.