



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS PREMIER CRU
2020 LES MONTMAINS



LES MONTMAINS:

Les Montmains is located on a spectacular slope in a widely open valley with abundant sunshine. A beautiful terroir for this excellent, racy Premier Cru.

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.

GRAPE VARIETY:

100% Chardonnay

VINEYARD:

Domaine Laroche owns 1.46 hectares (3.61 acres) of Chablis—Montmains Premier Cru on the left bank of the Serein River. Clay based soil and excellent exposure make for an early-ripening site.

VINE AGE AND DENSITY:

30+ 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 in a pneumatic press, then 12 hours settling at 12° C to 15° C (53° F to 59° F) in large vats.

FERMENTATION:

The must ferments for 3 weeks, a part in stainless steel vats and the other one in French oak barrels.

MATURATION:

9 months aging in the same vessel type as fermentation. The wine will then be blended and aged further on fine lees for about 8 months depending on tastings.

FILTRATION:

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

ALCOHOL:

12.5%

TASTING NOTES:

Aromas of lime zest and fresh citrus fruits balanced by pleasant density on the palate. A generous mouthfeel with body and structure.