



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS GRAND CRU
2020 LES CLOS



LES CLOS:

This vineyard was once completely surrounded by a stone wall, hence the name “Les Clos,” meaning “enclosure” or “walled vineyard” in Burgundy. Monks from the influential Abbey of Saint Martin at Tours planted vines here in the 9th century.

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.

GRAPE VARIETY: 100% Chardonnay

VINEYARD:

Domaine Laroche owns 1.12 hectares of the Grand Cru Les Clos appellation (25.81 ha in total). Les Clos is located straight in front of the village of Chablis with a Southern exposure. This favorable sunny exposure allows grapes to achieve excellent ripeness. Therefore, Les Clos is the most sinewy and long-lasting Grand Cru of Domaine Laroche. Massale Selection from Blanchot 1950 vineyards was planted in 2018.

VINE AGE AND DENSITY:

From 30 to 50 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

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 specially designed wide tanks.

FERMENTATION:

The must ferments for 3 weeks in a mix of oak casks and stainless steel tanks

MATURATION:

Wine is aged for approximately 9 months 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%

TASTING NOTES:

The influence of this exceptional terroir appears in the pure mineral character and the intensity of aromas. Quite restrained at first, this Grand Cru offers finesse, complexity and a superb length. Culinary inspirations: smoked wild salmon, lobster salad, Royal King Crab, mature cheeses and chopped veal with creamy sauce and porcini mushrooms.