



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS GRAND CRU
2020 LES BOUGUEROTS



LES BOUGUEROTS:

The western most grand cru of Chablis. The vineyard benefits from excellent south-facing exposure on a slope rich in calcareous stones. At the foot of the hill, the vineyard has a 6 inch layer of clay which allows water retention in summer, crucial to the balance of the fruit.

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:

In the heart of the Grand Cru, Domaine Laroche has 12.25 hectares (31 acres) of “Les Bouguerots” in the 15.85 hectares (39 acres) of the appellation.

VINE AGE AND DENSITY:

20+ 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; 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:

Whole bunches are collected in a pneumatic press, then 12-14 hours settling, depending on the results of tastings, at 12°-15°C in specially designed wide tanks which accelerate the natural settling process.

FERMENTATION:

The must ferments for 3 weeks in 1 to 7 year old French oak barrels.

MATURATION:

5 months aging in the same vessel as fermentation. The wine will then be blended and aged further in stainless steel tanks on fine lees for about 7 months depending on tastings.

FILTRATION:

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

ALCOHOL:

12.5%

TASTING NOTES:

Extremely phenolic and powerful with a fruity charm. Grand Cru Les Bouguerots drinks best with five to eight years to show its full potential.