



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE CHABLIS 2020 VIEILLE VOYE



VIEILLE VOYE:

A historical plot in two ways. First of all, it has been recognized in the early days of Chablis vineyards as a terroir of great quality: the abbots of Pontigny who were at the origin of the Chablis vineyard had cultivated this plot in the 15th century. Secondly, it is one of the original plots of Domaine Laroche.

2020 VINTAGE:

Harvest 2020 started on August 25. The harvest was impacted by drought, particularly the yields of certain plots that were well exposed to the sun. The Blanchots and Chablis Vieille Voie were the first plots to be harvested, followed closely by the Premiers Crus.

GRAPE VARIETY: 100% Chardonnay

VINEYARD: Vieille Voie is a single vineyard plot of 7 hectares (17.23 acres), located to the south of the Les Lys portion of Premier Cru Vaillons

VINE AGE AND DENSITY: 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 55hl foudres

MATURATION: 9 months aging in old 55hl foudres

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

ALCOHOL: 12.5%

TASTING NOTES: A balance between acidity and soft fruit, with an intense and salty finish. Finesse, salty minerality, and long length. The wine you would dream to pair with the best seafood.