



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE 2021 CHABLIS L'HOMME MORT PREMIER CRU



DETAILS:

The suggestive name “L’Homme Mort” comes from the discovery of Merovingian sarcophagus.

2021 VINTAGE:

The 2021 vintage could almost be described as late as we have been used to earlier and earlier harvests in recent years. The manual harvest started on September 21st in the parcels of Vieille Voie / Vaillons / Butteaux and Blanchots. Following episodes of rain, the sanitary pressure was present but controlled by our technical teams. In the end, the juices presented promising balanced profiles which were confirmed during the maturation. The tastings conducted in the cellars showed the finesse and the good acidity present in the wines.

GRAPE VARIETY: 100% Chardonnay

VINEYARD: L’Homme Mort is a famous place within The Premier Cru Les Fourchaumes. 80% of Domaine Laroche’s vineyards are located on the northern part of the appellation. L’Homme Mort area, which is the most northerly area of this climat on the right bank. 70 year-old vines are planted on a slope well exposed South-East. The massale selection is in progress there so that we could replant our identity vineyards in Les Clos climate.

VINIFICATION: Limited edition of 1200 bottles. Hand harvest in the morning freshness. Manual sorting of the green waste (on a conveyor belt.) Whole bunches are pressed in a pneumatic press, then the must rests for 12 hours at a temperature of 12 ° C in large special vats. Aging on fine lees at Obédiencerie in historical cellars of IXth century during 9 months on average in French oak barrels of 228L ,400 and 600L of 1 to 7 years old. Malolactic fermentation.

ALCOHOL: 12.5%

TASTING NOTES: “Another more vertical nose – tighter than most. Plenty of sweetness and a really open, almost airy style to this wine – of the sea, saline – and then a vibrant peak of finishing flavour – a simply great finish. The rest of the wine will require a year or three to catch up with the finish – but I’m confident that it will – bravo!” -Bill Nanson