

DOMAINE LAROCHE 2021 CHABLIS LES BUTTEAUX PREMIER CRU



DETAILS:

The name suggests "butte/the hill on which the vineyard is located, namely the upper part of a hill.

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 Voye / 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: These grapes come from a very special area that belongs to the Premier Cru Les Montmains, located on the left bank with white marls terroir which differs from the rest of Les Montmains.

SOIL: Kimmeridgian limestone

VINIFICATION: Limited edition of 1500 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 specially designed foudres.

ALCOHOL: 12.5%

TASTING NOTES: This sub-climat of Les Montmains, located at the end of the valley, away from the village will produce powerful and steely wines. The 2021 vintage only allowed a small quantity to be produced, reinforcing the concentration and intensity of the profile.

"A beautiful width and clarity of aroma – perhaps the best so far. Properly structured, fine and mouth-watering. A little creamy aspect from the 100% barrel elevage – I'd wait 2 years to start drinking this – There's a chance it could be even better in the future, today it's still excellent." -Bill Nanson