

## Chablis Grand Cru `Les Blanchots` 2011

Chablis, Burgundy, France



### PRODUCER

Domaine Laroche is deeply rooted in the history of Chablis, based in the 'Obédiencerie', a former monastery in Chablis itself, where wine has been made for over 1,000 years. The quality of the wines is consistently impeccable, with the Chablis hallmark of crystalline purity and racy acidity. Their ownership of vineyards is remarkable and sets them apart from their main competitors. Chablis is a fragmented region, yet Domaine Laroche owns 90 hectares of vines, including 21 hectares of Premier Cru and six hectares of Grand Cru vineyards. Despite their impressive heritage, a dynamism that is unusual in such a venerable producer permeates everything Laroche does.

### VINEYARDS

Les Blanchots is one of 7 Chablis Grand Crus and takes its name from the white clay found on this exceptionally steep slope. It comprises 12 hectares, of which Domaine Laroche own 4.5 hectares. The steep, south-southeast facing slope has excellent exposure to the sun and old vines bring the fruit to full ripeness without compromising minerality or aromatic finesse. Green and blue clays cover Kimmeridgian limestone which regulate the amount of water to the vines' roots. The poor Kimmeridgian soils produce wines with an ageing potential of around 10-20 years. Domaine Laroche practises an organic approach to viticulture which has a positive impact on the quality of the grapes. All vines are ploughed to aerate the soil and encourage the development of natural life. Vines are pruned and trained by hand.

### VINTAGE

After a cold, dry winter, spring 2011 was unusually warm which encouraged plant growth and aided fruit set. Perfect ripeness was achieved without any excess weight or overripe aromas.

### VINIFICATION

Whole bunches are hand harvested into small crates. The grapes were pressed immediately and the must settled for 12 hours. 40% was fermented and aged in French oak barrels, of which 15% are new. The remaining 60% is fermented for 3 weeks in stainless steel. The wine rested for 14 months on its lees before minimal filtration to preserve the natural fruit character in the wine.

### TASTING NOTES

This grand cru is beautifully elegant, with typical spring blossom aromas and a delicate mineral finish. The palate is silky with lively, racy acidity.

Grape Varieties	<b>100% Chardonnay</b>
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Winemaker	<b>Grégory Viennois</b>
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Closure	<b>Screwcap</b>
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ABV	<b>13%</b>
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Bottle Sizes	<b>75cl</b>
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Notes	<b>Vegetarian, Vegan</b>
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