

Chablis `Vieille Voye` 2014

Chablis, Burgundy, France



| | |
|-----------------|---|
| Grape Varieties | 100% Chardonnay |
| Winemaker | Grégory Viennois |
| Closure | Natural Cork |
| ABV | 12.5% |
| Bottle Sizes | 75cl |
| Notes | Carbon Neutral, Sustainable, Vegetarian, Vegan |

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

Vieille Voye is a 7 hectare site, located beneath Premier Cru Les Lys in Vaillons. The current vines were planted in 1902. It is named La Vieille Voye, meaning ancient way, as a roman way once crossed the site. The remarkable potential of this vineyard led Domaine Laroche to vinify it as a single vineyard wine in 2014. It is of great historical interest for two reasons: firstly because it was recognized in the early days of the Chablis vineyards as a site of a great quality. The Abbots of Pontigny, who established the original Chablis vineyards, cultivated this plot in the 15th century. Secondly, because Vieille Voye is one of Domaine Laroche's original vineyards. Thanks to its remarkable history and exposure, Domaine Laroche's winemaker Gregory Viennois wanted to capture the exceptional characteristics of this vineyard in a single vineyard wine.

VINTAGE

In 2014 conditions were warm and dry at flowering, leading the Laroche to team to expect an early vintage. In fact, it was not an early vintage, as ripening then slowed. Health conditions of the grapes were perfect, so it was possible to wait for full ripeness. Deleafing was done early in July, as disappointing weather was expected throughout the summer. It was a good decision as an anticyclone hit on 26th August. The fruit was hand harvested on 20th September.

VINIFICATION

The grapes were hand harvested on 20th September 2014. The fruit was then sorted on a vibrating table upon arrival in the winery to remove leaves. The wine was then fermented in a single old oak cask and aged on fine lees.

TASTING NOTES

This wine combines elegant acidity and delicate, silky fruit with orchard fruit aromas and a lingering salty finish.

AWARDS

Decanter World Wine Awards 2016, Silver
Sommelier Wine Awards 2016, Gold