

Domaine Laroche,
Chablis `Vieille Voye` 2016
Chablis, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Grégory Viennois
Closure	Natural Cork
ABV	12.5%
Residual Sugar	1.3g/L
Acidity	4.48g/L
Bottle Sizes	75cl

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 seven 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 recognised 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

A mild winter was followed by a cold and rainy spring with spring frost and hailstones on some parts of the appellation. August was warm and dry which favoured late ripening and accelerated the maturation process. There were ideal weather conditions in September with mild showers and sunshine, enabling the grapes to mature fully. The harvest started on 26th September and was completed on 4th October. The 2016 vintage has produced wines that are fresh, lively and well balanced. Quantity was low but quality was high.

VINIFICATION

The grapes were hand harvested and then sorted on a vibrating table upon their arrival to the winery. Fermentation took place in a foudre and once complete, it was aged in the same large wooden vats, on fine lees, for 9 months.

TASTING NOTES

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