

## Chablis 1er Cru `Les Vaudevey` 2017

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

Vaudevey is a 35 hectare Premier Cru (Domaine Laroche owns 9.96 hectares) which sits to the west of the town of Chablis. The steep slopes rest on classic Kimmeridgean soil; sun exposure on the east/south facing vines occurs in the morning and early afternoon, which gives good ripeness and an elegance not always found in the more powerful of the Premier Crus.

### VINTAGE

2017 was the earliest vintage in the past two decades in Chablis. Due to hard frosts that hit the vines in April, the harvest was on the smaller side, but the quality of the grapes has resulted in wines with wonderful balance.

### VINIFICATION

The wine was whole-bunch pressed, giving a more delicate, fine juice. This was then settled for 12 hours at between 12-15°C, in specially designed wide stainless steel tanks. Fermentation lasted two weeks at 17°C (15% was fermented and aged in oak barrels, 85% in stainless steel). The wine aged for nine months before a light filtration to preserve the natural character of the wine.

### TASTING NOTES

This wine is bright gold in colour, with an elegant nose of citrus aromas and mineral overtones. Racy in style with fine, white fruit flavours balanced by zesty freshness. A long, lingering mineral finish.

Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Grégory Viennois</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Residual Sugar	<b>1.15g/L</b>
Acidity	<b>6.85g/L</b>
Wine pH	<b>3.24</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>