

Chablis Grand Cru `Les Blanchots` 2012

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 seven Chablis Grand Crus; it comprises 12 hectares (of which Domaine Laroche own 4.56) and is known for its fragrant aromas and elegance. The exceptionally steep, south-southeast facing slope has excellent exposure to the sun; the poor Kimmeridgean soils give ageing potential of at least 10-20 years.

VINTAGE

The appellation, usually a slow-ripening one, benefited from an extraordinary end to the summer of 2012. Sunny and dry conditions, light winds and cold nights all contributed to perfect ripening of the Chardonnay grapes. The grapes were in excellent health at harvest time, despite a lower yield than 2011 due to coulure and millerandage.

VINIFICATION

Whole bunches were harvested by hand into small crates. The must was left to settle for 12 hours at 12 to 15°C in large vats. 60% of the must fermented for three weeks in stainless steel vats, where the temperature gradually increased from 16°C to 19°C. The remainder was fermented in French oak barrels, of which 15% were new. The wine then spent 14 months ageing in the same vessels before blending and bottling.

TASTING NOTES

A real elegance is seen in Grand Cru, with typical spring blossom aromas and a delicate mineral finish. On the palate, it offers a silky mouthfeel supported by a lively, racy acidity.

Grape Varieties	100% Chardonnay
Winemaker	Grégory Viennois
Closure	Screwcap
ABV	13.5%
Residual Sugar	1.4g/L
Acidity	6.27g/L
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan