

## Chablis Grand Cru `Réserve de l'Obédience` 2012

Chablis, Burgundy, France



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Grégory Viennois</b>
Closure	<b>Screwcap</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>1.22g/L</b>
Acidity	<b>4.4g/L</b>
Wine pH	<b>3.2</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

### 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. In addition to their own vineyards, the domaine has developed long-standing purchasing partnerships with 40 small growers; the Laroche Chablis is made from these partnerships, while the Domaine Laroche wines are made from their own vineyards. The domaine has been built up over the past 160 years, but a dynamism that is unusual in such a venerable producer permeates everything Laroche does.

### VINEYARDS

This is a Les Blanchots Grand Cru. Domaine Laroche owns 4.56 hectares of Les Blanchots, about one third of the 12 ha total. Blanchots takes its name from the white clay found on this exceptionally steep slope. There is also green and blue clay covering Kimmeridgian limestone, a perfect combination for regulating water to the vines' roots. The steep, south-southeast facing slope has excellent exposure to the sun and old vines allow the fruit to obtain full ripeness whilst retaining aromatic finesse and minerality. From year to year, Les Blanchots wines exhibit wonderful finesse and aromatic complexity.

### VINTAGE

The end of summer in 2012 was unusual for Chablis. Blue skies, dry, sunny conditions and cool nights all contributed to the complete and perfect ripening of the Chardonnay grapes. The grapes were harvested in perfect health although yields were down due to colour and millerandage earlier in the season.

### VINIFICATION

Grapes are sourced from 8 different plots and whole bunches are harvested by hand into small crates. The grapes from each plot are vinified separately. The must is left to settle for 12 hours in large vats, following which 60% of the must is fermented in stainless steel. The remainder is fermented in French oak barrels, of which 15% are new. After 7-8 months ageing, the final blend is assembled and it may contain up to 70 different components from casks, tank and old wooden vats.

### TASTING NOTES

Blanchots has a typical floral character on both the nose and palate, underpinned by intense minerality. The wine offers remarkable aromatic complexity and a long, crisp finish.