



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS
2017 VIEILLE VOYE



VIEILLE VOYE:

A historical plot in two ways. First of all, it has been recognized in the early days of the Chablis vineyard as a terroir of a great quality: the abbots of Pontigny who were at the origin of the Chablis vineyard had earlier cultivated this plot in the 15th century. Secondly, it is one of the original plots of Domaine Laroche.

2017 VINTAGE:

A precocious season with buds showing in early April. The cold wave that followed slowed down the growth, leaving good conditions for the flowering beginning of June. This singular season offered beautiful bunches and quality grapes with good health conditions. Once pressed, the juices were precise, straight, with great texture. This vintage will bring well-structured wines with a nice freshness.

GRAPE VARIETY: 100% Chardonnay

VINEYARD: Vieille Voie is a single vineyard plot of 7 hectares (17.23 acres), located beneath the Premier Cru Vaillons (Les Lys part).

VINE AGE AND DENSITY: 70 years; 5,880 vines per hectare (14,523 vines per acre); 10,000 vines per hectare (24,700 vines per acre) for younger vines; massal selection from Laroche old vines for the new plantings.

VITICULTURE: One man, one plot: There are more than 30 people who are dedicated to caring for the 90-plus hectares (222.39 acres) of Domaine Laroche vineyards, with each person responsible for only one plot. This tailor-made approach allows them to manage the vineyards with precision, speed and accuracy.

PRESSING: The grapes are harvested and sorted by hand. Whole bunches are pressed in a pneumatic press, and then the must settles for 12 hours at 10° C to 12° C (50° F to 54° F) in large vats.

FERMENTATION: The must ferments for 3 weeks, a part in stainless steel vats and the other one in French oak barrels.

MATURATION: 8 months aging in an old foudre. Then, the wine will be blended and aged further on fine lees for about 4-6 months depending on tastings.

FILTRATION: Minimal filtration is used to preserve and maximize the natural character of the wine.

ALCOHOL: 13.0%

TASTING NOTES:

Vieille Voie is a sunny and well-exposed terroir. A balance between acidity and soft fruit, with an intense and salty finish.