

Domaine Laroche Chablis Premier Cru Les Fourchaumes Vieilles Vignes 2006



Grape varieties:
100% Chardonnay

Vineyard region:
98.82 hectares in total; Domaine Laroche owns 7.65 ha. This foothill, exposed South-West, is protected from northern wind. With the amassing of heat, ripening starts earlier and lasts longer, thus maturity is complete. This vineyard is planted with very old vines which has its own personality, the Heritage of Chablis.

Harvest date:
Final third of September.

Pressing:
Whole bunches in a pneumatic press, then 12 hours settling at 12 to 15°C in specially designed wide tanks – these accelerate the natural settling process, hence reducing the need for sulphur dioxide.

Yeast:
Selected.

Fermentation:
21 days at 18°C. 14% in French oak barrel and 86% in stainless steel.

Malolactic fermentation:
70 %.

Maturation:
9 months. 86% in stainless steel vats, 14% in French oak barrels on average 3 to 4 years old. Left on lees; stirred as required.

Fining:
Bentonite.

Bottling:
Minimum filtration to preserve the maximum natural character of the wine, then bottling under low pressure on a bottling line designed to protect quality.

Wine analysis:

Alc/Vol:	13%
Acidity:	3.6 g/L
pH:	3.4
Residual Sugar:	2.5 g/L

Vintage: In spite of a hot month of July, the grapes maintained a good acidity thanks to a cool month of August. The sunny weather in September allowed a good ripening in the vineyards. There was no need for chaptalization in 2006. The wines will be able to age.

Tasting:



Yellow gold.



Ample and generous. Fruity, with buttery notes.



Hints of honey and warm, with a superb structure and satisfying aftertaste.