

Domaine Laroche Chablis Premier Cru Les Vaillons Vieilles Vignes 2006



Grape Variety:
100% Chardonnay

Vineyard Region:
105.73 hectares in total; Domaine Laroche owns 6.91 ha.
Exposed East/South, plots enjoy great maturities. Limestone marls and Kimmeridgian soil are deep. Vines are deep-rooted in this stony environment and extract minerals to mature grapes with delicacy and minerality typical from 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:
3 weeks at 17°C. 13% in oak barrel, 87% in stainless steel.

Malolactic fermentation:
70%.

Maturation:
9 months. 13% in oak barrel, 87% in stainless steel.

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.

Analyses:

Alc/Vol:	13 %
Acidity:	3.05 g/L
pH:	3.35
Residual Sugar:	3 g/L

Vintage : In spite of a hot July, the grapes maintained a good acidity due 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.

Dégustation:



Brilliant yellow.



Precise, delicate and floral.



Sophisticated, intense with a perfect balance.