



Domaine Laroche Chablis Premier Cru Les Vaudevey 2006

Grape Variety:
100% Chardonnay

Vineyard region:
Domaine Laroche owns 9.96 hectares of 35.66 hectares of Vaudevey vineyard. Planted on the high slope of Kimmeridgian foothill with an East/South exposure, vines grow with morning and early afternoon sun. They are protected from heat, and mature slowly, delicate flavours.

Harvest date:
Third week 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:
2 weeks at 17°C. 12% in oak barrel, 88% in stainless steel.

Malolactic fermentation:
70%.

Maturation:
9 month. 12% in oak barrel, 88% in stainless steel.

Fining:
Bentonite.

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

Analyses:

Alc/Vol:	12.60 %
Acidity:	3.6 g/L
pH:	3.35
Residual Sugar:	2 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:



Intense gold



Rich, fine and precise with notes of grapefruit



Elegant with a persistant finish