

Domaine Laroche Chablis Grand Cru Les Blanchots 2006



Grape Variety:
100% Chardonnay

Vineyard Region:

Domaine Laroche owns 4.56 ha on 12,93 hectares in total of this appellation. South/south-east exposed, on a Kimmeridgien hill with high slope, old Blanchot vines ripe berries with a matchless minerality and aromatic richness due to the late afternoon sun protection.

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 20°C. 30% in oak barrel, 70% in stainless steel.

Malolactic fermentation:

70%.

Maturation:

9 month. 30% in oak barrel, 70% in stainless steel.

Analyses:

Alc/Vol:	12.90 %
Acidity:	3.3 g/L
pH:	3.35
Residual Sugar:	3 g/L

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.

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:



Bright yellow.



Beautiful intensity both floral and fruity.



An intense but delicate taste with a hint of freshly fallen leaves, earth and truffles. A wonderful crisp experience.