



## Domaine Laroche Chablis Grand Cru Les Clos 2006

**Grape Variety:**  
100% Chardonnay

**Vineyard Region:**  
Domaine Laroche owns 1,12 hectares of 26.33 hectares of Les Clos vineyard.

**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 months. 30% in oak barrel, 70% 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:	12.5 %
Acidity:	3.3 g/L
pH:	3.4
Residual Sugar:	2.2 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:



Bright yellow green.



Complex and fresh. Lemon and floral with subtle hints of aniseed.



Structure, bold yet balanced. Full complex aromas.