



Domaine Laroche Chablis Grand Cru Réserve de l'Obéissance 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 Blanchots 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. 70% in oak barrel, 30% in stainless steel.

Malolactic fermentation:
70%.

Maturation:
9 months. 70% in oak barrel, 30% 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:	12.90 %
Acidity:	3.2 g/L
pH:	3.35
Residual Sugar:	2.8 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:



Light, clear and radiant.



Rich, complex and buttery. A percussion of aromas.



Intense and finely polished. A sharpness expressed by the fruit. Sublime finish.