



DOMAINE LAROCHE 2021 CHABLIS LES BOUGUEROTS GRAND CRU



DETAILS:

The Westernmost Grand Cru of Chablis. It always offers real power and fruity charm. Produced in limited quantity.

2021 VINTAGE:

The 2021 vintage could almost be described as late as we have been used to earlier and earlier harvests in recent years. The manual harvest started on September 21st in the parcels of Vieille Veye / Vaillons / Butteaux and Blanchots. Following episodes of rain, the sanitary pressure was present but controlled by our technical teams. In the end, the juices presented promising balanced profiles which were confirmed during the maturation. The tastings conducted in the cellars showed the finesse and the good acidity present in the wines.

GRAPE VARIETY: 100% Chardonnay

VINEYARD: In the heart of the Grands Crus, Domaine Laroche has 31 hectares of “Bouguerots” in the 15.85 hectares of the total surface. The vineyard benefits from an excellent south-facing exposure near the river Serein on a slope rich in calcareous stones.

GRAPE VARIETY: Kimmeridgian limestone

VINIFICATION: Hand harvest. Whole bunches are collected in a pneumatic press, then 12-14 hours settling, depending on the results of tastings, at 12°-15°C in specially designed wide tanks – these accelerate the natural settling process which permits lower the quantity of SO₂ added. Aging on fine lees in French oak barrels and some acacia barrels (228L, 400L, and 600L) in historical cellars at Obédiencerie during 9 months on average, then after final blend the wine continues aging in stainless steel tank. Alcoholic and malolactic fermentation in the same cask.

ALCOHOL: 13%

TASTING NOTES: “Ooh – that’s a super nose – impact, agrume aromas – almost some orange fruit flesh in this wine. Extra mouth-filling – juicy, love the shape of this – a tiny young, austerity, finishing with fine citrus bitters. Simply excellent grand cru.” -Bill Nanson