



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

THE 2019 VINTAGE : « ENERGY » AT DOMAINE LAROCHE!

If there is one attribute to remember to describe the 2019 Chablis vintage at Domaine Laroche, it would be the word « energy »! Despite the vagaries of the weather, the quality of the wines is irreproachable, it is a real vintage for laying down.

In 2019, the wines are indeed endowed with a rare energy, they are precise, straight, the maturity is right. No excess. Grégory Viennois, technical director, emphasizes that the purity and mineral concentration are remarkable.

The agro-ecological key guidelines such as rigor and precision on the dates of the harvest, the pressing, the care given to the vinification and the maturation can be found in this 2019 vintage which is and will remain a great vintage to keep, for Chablis wine lovers.

However, the 2019 vintage experienced extreme weather conditions: frost, hail, drought and heatwave. Despite all this, the grapes sanitary condition was perfect at Domaine Laroche.



The harvest began on September 10th and ended on Saturday September 21st. "We harvested healthy grapes, in smaller quantities than expected but considering the climatic difficulties we had to face, the grapes were extremely well balanced" says Grégory, before continuing: "The first juices were heralding a vintage similar to 2017. The means committed to determine the precise date of the harvest for each of the plots, as well as human resources (100 grape pickers) and equipment (6 presses) implemented to harvest in a very short time were decisive to guarantee optimal maturity and expected freshness."





AGRO-ECOLOGY PAYS OFF

Viticulture and Man must now know how to adapt to climate changes. The work undertaken by Domaine Laroche in this direction for years, particularly on soil structuring through autumn sowing, the use of fresh composted manure, massal selection on old vines more than 60 years old, the development of biodiversity on plots and all the other agro-ecological practices are bearing fruit. *“Indeed, we observe an incredible resistance of our vines to water deficit. Our soils are alive!”* Domaine Laroche has been certified High Environmental Value 3A since 2016.

ZOOM ON OUR CHABLIS VILLAGE WINES

CHABLIS SAINT MARTIN 2019

A blend of the most beautiful plots of the Estate. 15% matured in 55hl oak casks and 228L barrels, the rest in stainless steel tanks. The blending was carried out on May 28th, 2020. Production of 200 000 bottles. The Saint Martin cuvee is the flagship of Domaine Laroche and pays tribute to the Obédiencerie de Chablis, property of the Domaine, which sheltered the relics of the eponymous Patron Saint.



CHABLIS CUVÉE 'ZERO' 2019

« Zero » for 0 input and 0 sulphur added. This wine has been selected from a single vineyard called « Vaudésir », Just above the Grand Cru area. Production of 3000 bottles for the 2019 vintage, The way to discover Chablis in a pure and original expression.



For sampling or more information, please contact : Eliska BLAHOVA

eliska.blahova@larochewines.com – 03 86 42 89 00

