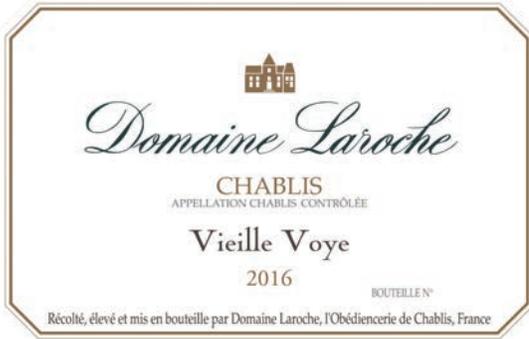




*Domaine Laroche*  
 C H A B L I S  
 À L'OBÉDIENCERIE

DOMAINE LAROCHE  
 CHABLIS  
 2016 VIEILLE VOYE



**VIEILLE VOYE:**

A historical plot in two ways. First of all, it has been recognized in the early days of the Chablis vineyard as a terroir of a great quality: the abbots of Pontigny who were at the origin of the Chablis vineyard already cultivated this plot in the 15th century. Secondly, it is one of the original plot of Domaine Laroche.

**2016 VINTAGE:**

A mild winter was followed by a cold and rainy spring with frost and hailstone showers on some parts of the appellation. August was warm and dry which favored belated ripening and accelerated the maturation process. The ideal September weather conditions with mild showers and sunshine finally ensured a nice maturation of the grapes. The harvest started on Monday, September 26 and ended on Tuesday, October 4, similar to 2014. The 2016 vintage is precise, fresh, lovely and well-balanced.

**TASTING NOTES:**

Vieille Voyer is a sunny and well-exposed terroir. A balance between acidity and soft fruit, with an intense and salty finish.

**GRAPE VARIETY:** 100% Chardonnay

**VINEYARD:** Vieille Voyer is a single vineyard plot of 7 hectares, located beneath the Premier Cru Vaillons (Les Lys part).

**VINE AGE AND DENSITY:** 70 years; 5,880 vines per hectare (2,670 vines per acre); 10,000 vines per hectare (24,700 vines per acre) for younger vines; massal selection from Laroche old vines for the new plantings

**VITICULTURE:** One man, one plot: There are more than 30 people who are dedicated to caring for the 90-plus hectares (222.39 acres) of Domaine Laroche vineyards, with each person responsible for only one plot. This tailor-made approach allows them to manage the vineyards with precision, speed and accuracy. Everyone at Domaine Laroche practices “lutte raisonnée,” or “reasoned protection,” (using chemical intervention only when required): The vineyard is plowed to aerate the soil and encourage development of the root system, as well as the organic life in the soil. Vines are pruned and trained by hand, with a strict pruning and debudding regimen. Leaf plucking occurs to aerate the canopy and avoid the development of botrytis, while trellising aerates the grapes and provides them with favorable exposure.

**HARVEST DATES:** September 26 - October 4

**PRESSING:** The grapes are harvested and sorted by hand. Whole bunches in a pneumatic press, then 12 hours settling at 12 C to 15 C (53 F to 59 F) in specially designed wide tanks that accelerate the natural sedimentation

**FERMENTATION:** Two fermentations in old 55 hl barrels and on lees maturation for 7 months. Once filtered, it matures in stainless steel vats for 3 more months

**MATURATION:** 8 months on fine lees in stainless-steel tanks; no barrel aging

**FINING/FILTRATION/BOTTLING:** Minimum filtration to preserve the maximum natural character of the wine

**ALCOHOL:** 12.5%