



GRAPE-TO-GLASS

wines worth sharing

Domaine Laroche 'Vieille Voye' Chablis 2018

Grape Varietal: 100% Chardonnay
Growing Region: Single Vineyard, Chablis - France
Chief Winemaker: Grégory Viennois



Looking for a Chablis with varietal typicity and classic terroir characters - then look no further than this 'Vieille Voye' expression. A 'single vineyard' wine, grown in classic Kimmeridgian soils with excellent acidity and finesse, this unique site showcases minerality and vibrancy in equal measure.

Vieille Voye is a 7-hectare site, located beneath the Premier Cru 'Les Lys' in Vaillons, with the current vines planted in the 1950's. It is named 'Vieille Voye', meaning 'ancient way', as a 'Roman Way' once crossed the site. The sites remarkable potential guided Domaine Laroche to vinify it as a single vineyard wine in 2014. It is of great historical interest, because it was recognised in the early days of Chablis as a site of a great quality. The Abbots of Pontigny, who established the original vineyards in Chablis, cultivated this plot in the 15th century, and 'Vieille Voye' is one of Domaine Laroche's original vineyards. So due to its history and exposure, Gregory's focus is to express the exceptional characteristics of this single vineyard wine.

The hand harvested grapes were whole bunches pressed directly into large 55hl oak foudres and part into stainless steel tanks, where fermentation was carried out for 3 weeks. The wine was aged in the foudres for around 9 months - the different parts were blended and transferred to concrete tanks to age on lees for another 3-4 months before minimal filtration to preserve and maximize the natural character of the wine.

On the nose a lifted sea breeze aroma along with green gage plums, green apples, citrus and white floral notes and hint of chalk. The dynamic palate drills instantly to its mineral core, which is wrapped in layers of bright flavours like green apples, a good splash of lemon and lime and a deft touch of blanched almonds. This 'Vieille Voye' Chablis has excellent fruit acidity and an innate elegance. The palate has a taught nature bring focus to those pip and citrus fruits and the wines mineral typicity resulting in an elevated vibrant character and bright clean dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2018 Domaine Laroche 'Vieille Voye' Chablis has 12.5% Alc./vol. - classic dry style. Chill gently and serve in a medium shaped wine glass at 8°- 9°C.

Cellaring Potential:

Drinking perfectly this season; and should age nicely for another 4 - 5 years.

Food Pairing Suggestions:

Perfect wine pairing with naturally served oysters, scallops, calamari, steamed white fish w/ herb risotto, crab, lobster or classic Caesar salad, plus lightly cooked vegetarian dishes - enjoy.

A charming Chablis with a notable vibrancy and defined historical style.

