



Domaine Laroche
CHABLIS
À L'OBÉDIENCIE

DOMAINE LAROCHE CHABLIS CUVÉE ZÉRO 2020

The cuvée « zéro » is the result of a research over the past 10 years. Domaine Laroche has developed its agroecological approach which was rewarded by the highest High Environmental Value level 3 certification. Our will to go further is conveyed both in the vineyard with 0 weedkiller and 0 fungicide as well as in the winemaking by reducing drastically the amount of sulfur. The cuvée « zéro » comes from this philosophy of 0 residue, 0 yeast, 0 enzyme and 0 added sulfur.



GRAPE VARIETY

100% Chardonnay

VINEYARD

Limestone Kimmeridgian Coming from an Estate plot on the Chablis appellation in a place called Vaudésir, located just above the Grand Cru terroir with an Eastern exposure.

VINIFICATION

Limited edition of 3000 bottles. Hand harvest in the morning freshness. Elaborated with great care: Manual sorting of the green waste (on a conveyor belt) / Whole bunches are pressed in a pneumatic press, then the must rests for 12 hours at a temperature

AGEING

7 months ageing on fine lees to protect the wine naturally from oxidation state, 100% in stainless steel tanks. Light filtration before bottling. The wine is free from oxidation during pumping and the bottling period takes place under nitrogen protection.

VINTAGE REPORT

The harvest 2020 started on August 25th. The harvest was impacted by drought, particularly for the yields of certain plots that were well exposed to the sun, such as the Blanchots and Vaillons. The Blanchots and Chablis Vieille Vigne were the first plots to be harvested, followed closely by the Premiers Crus Côte de Léchet (August 27th), L'Homme Mort (August 30th), and the Vaudevey (September 1st). We finished on September 8th with a parcel of Chablis village, destined to be part of the blend for our Cuvée Zéro.

TASTING

The pure expression of chablis terroir Gregory Viennois/Technical Director



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