



## LAROCHE CHARDONNAY RÉSERVE VIN DE FRANCE 2021

This cuvée is a real opportunity to introduce the Chablis range with the know-how of Laroche and Burgundian winemaking.



### GRAPE VARIETY

100% Chardonnay

### VINEYARD

Terroir = CHARDONNAY plot selections. Cool and high-altitude climates adapted to Chardonnay in the Limoux area. Age of the vines: 30 years minimum. A mosaic of terroirs with clay and limestone dominance. A remarkable grape quality, Vin de France / Wine of France.

### TYPE OF SOIL

Clay and limestone

### VINIFICATION

Harvesting at night and inert presses to avoid any oxidation. Preservation of the floral aromas and freshness of the Chardonnay. The vinification and maturation are divided into 80% in stainless steel tanks and 20% in demi-muids barrels. The ageing on fine lees for 6 months on average.

### VINTAGE REPORT

2021 is a vintage that keeps the promises of the very satisfying sanitary state of the crop, despite a particular year. This vintage has been marked by the spring frost, resulting in significant disparities among plots and a decrease of the harvest volume. The summer then recorded moderate temperatures, without excessive heat during the day and with cool nights. The harvest began at the right time on August the 18th. These conditions contributed to a slightly later ripening of the grapes than previous vintages, with a significant heterogeneity in terms of plots, but perfectly controlled thanks to a daily follow-up. The first juices immediately unveiled good acidity and a high potential aromatic profile, which was confirmed during the winemaking process.

### TASTING

Bright straw color Intense freshness is typical of cooler climate terroirs wines of chardonnay. White fruits aromas and white blossom. Citrus and zesty notes. Nice minerality, zesty, long, and fresh finish



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