



## Laroche - Les Vaudevey

### Vineyard

For the House, the search for great terroirs is the highlight of the last twenty years, whether in Languedoc, Chile or South Africa. The first step is the acquisition of exceptional sites and the design of suitable cellars. The sense of innovation, combined with a deep respect for its roots, is the foundation of the spirit of the House. The estate's vines are spread out on Kimmeridgian soil with steep slopes facing east/south, over almost 10 hectares. The vines turn golden in the morning sun and part of the afternoon. Not subject to high temperatures, the vines of this hillside benefit from slow maturation guaranteeing delicate aromas with finesse.

### Winemaking

The harvest is manual, with sorting at the entrance to the cellar. Fermentation takes place 25% in oak barrels and 75% in stainless steel vats.

### Tasting

This wine shows beautiful acidity and concentration. It reveals a lot of balance and finesse, an impression confirmed by an aromatic richness of auspicious white flowers.

Served at 10-12°C, it will be enjoyed with open sea oysters, smoked salmon and mature cheeses.

Grape variety: Chardonnay  
Taste and Flavor: Lively and dry  
Alcohol content: 12°  
Allergen: Sulphites