



# DOMAINE FABRICE LAROCLETTE

## AOC BOURGOGNE BLANC

### QUICK FACTS

#### Grape variety

100% Chardonnay

#### Production

500 cases

#### Vineyard size

2.5 acres (1ha)



#### Winemaker

Fabrice Larochette

#### Wine region

Burgundy

**Story:** Winemaker from father to son for generations, the Domaine is located in Southern Burgundy on the slopes of Chaintr . The Larochette family is one of the oldest family of this village of Chaintr . Fabrice took over the vineyard in 1988 from his father and started bottling on his name in 1995 (before that the grapes were sold to the local coop). The terroir is worked on in accordance with old traditions, and with the technical developments of today.

**Vineyard:** The M connais runs from Tournus in Macon for about fifty kilometers from north to south, bordered by the peaceful course of the Sa ne. The vineyards lie on the rocks of Solutr  and Vergisson (400 meters). These plots all face North West and have a clayey sandy soil. An elegant terroir to produce dense and concentrate Chardonnay. The vines are 32 years old with a yield of 40 hl/ha. In these part of Burgundy the vines are pruned in a very unique way: "Arcure du Maconnais". Fabrice is using natural fertilizer.

**Vinification:** Pneumatic pressing by alcoholic and malolactic fermentation in stainless steel tanks with temperature control. Ageing is done in thermo-regulated stainless steel tanks.

**Tasting Notes:** This Chardonnay expresses smooth aromas of white flowers. Elegant minerality on the palate.

**Food Pairing:** A wine for any time of the day. Fantastic with starters, cold meats and sea food (oysters) as well as local goat cheeses. Fantastic today, or laid down for 1 to 3 years.

