



DOMAINE DE LA
Meulière
 CHABLIS

Located in the small village of Fley's about 4k from Chablis, Domaine de la Meulière is owned by the Laroche family. The Laroche's have been making wine on this property for four generations—since the end of the 19th century. The current incarnations of this vinegrowing and winemaking family, brothers Vincent and Nicolas Laroche produce Chablis from Petit to 1er Cru, a compact but thrilling portfolio of dry, pale Chardonnay that are lively and powerful upon release yet thrilling after modest aging periods in cellar.



Tending to their vineyards and cellar with utmost of care, the Laroche's are loyal to both family traditions as well as the ancient methods long-used in Chablis— at the same time, the brothers are not too shy to adopt new, proven techniques that deliver superior quality. Grapes are harvested manually, carefully hand-selected; alcoholic fermentation is controlled at reduced temperatures 65°F, followed by malolactic.

CHABLIS

This Chablis is crisp and lively in youth but gains in weight for 2–3 years, ultimately becoming a wine that is as deep and elegant as it is remarkably underpriced. This is exemplary Chardonnay from the finest non-Cru terroir available in one of Burgundy's most celebrated white wine appellations.

CHABLIS 1ER CRU "Vaucoupin"

Enjoying evenly mixed soils of limestone and clay and a generous south-southwestern exposure that ensures ripening, this extremely steep 1er Cru vineyard on the right bank of the Serein river yields bright, minerally, quite powerful Chablis with early finesse.

Flowers and citrus on the nose introduce a palate of firm but rich fruit. Meulière's Vaucoupin gains in weight and richness over the first 3-5 years in bottle, ultimately softening on the palate, increasing in perfume, and offering a concentrated incarnation of the outstanding character for which this 1er Cru vineyard is rightly celebrated.

Thank you for your time and for your interest in Connoisseur wines.