



Domaine Laroche

CHABLIS

À L'OBÉDIENCERIE

2022 CHABLIS PREMIER CRU “LES FOURCHAUMES VIEILLES VIGNES”



WINERY

Founded in 1850, Domaine Laroche is one of the largest owners of Premier and Grand Cru vineyards in Chablis and has led movements to raise the quality of the appellation with the creation of a charter of excellence for the Grand Cru producers. Today, Domaine Laroche still produces and ages its Premiers and Grands Crus in the historical cellars of its headquarters, the Obédiencerie.

WINE

The most prestigious Premier Cru located just to the north of the town of Chablis, and on the eastern banks of the Serein river.. A racy, elegant wine with beautiful minerality, offering delicate notes of white blossom and orchard fruit.

VINEYARDS

Domaine Laroche owns 2.44 ha of this large Premier Cru (103 ha). 70 year-old vines planted on a slope well-exposed to South and West, sheltered from Northern wind. The soils in Fourchaume are also similar to those in the Grand Cru vineyards, being made up of the same chalky, limestone-rich Kimmeridgian subsoil. This dry, barren, generally thin soil helps to stress vines, lessening vigor and yield and leading to more concentrated grapes and good acidity retention - a hallmark of the region. Les Fourchaumes is one of the most spectacular vineyards of Domaine Laroche.

VINTAGE NOTES

The 2022 harvest had early frosts in April, but the impact was minimal. Despite the hot and dry summer, timely rainfalls during the vine’s growth stages helped.

Harvesting started on August 25th, based on estimated blossoming, which maintained great minerality in the wines. Our vineyard managed water stresses well. The initial juices were well-balanced and precise. The grapes had thick skins this year due to the climate, so we focused on the core pressing to preserve their brightness. Overall, the 2022 vintage is abundant and high quality.

WINEMAKING

Hand harvesting and sorting at the winery. Gentle pressing at low-pressure to extract press core only. Alcoholic and malolactic fermentation in French oak barrels and one oak foudre. 12 months aging on fine lees in the historical cellars from the IXth century at Obédiencerie.

TASTING NOTES

Intense minerality and superb structure, incomparable length.

VINEYARD

- Region: Bourgogne
- Appellation: Chablis Premier Cru AOC
- Climat: Les Fourchaumes
- Bank: Right
- Plot: 2.44 ha
- Soil: Kimmeridgian limestone
- Age/Exposure: 70 years / West, Southwest
- Eco-Practices: Sustainable
- Certifications: Vegan

WINEMAKING

- Varietals: 100% Chardonnay
- Aging: 12 months in French oak barrels and one foudre

TECHNICAL DETAILS

- Alcohol: 12.5%