



*Domaine Laroche*  
**C H A B L I S**  
 À L'OBÉDIENCERIE

## 2022 CHABLIS PREMIER CRU “L'HOMME MORT”



### 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

L'Homme Mort is a famous place within The Premier Cru Les Fourchaumes just south of the town of Maligny. The suggestive name “L'Homme Mort” which translates to “The dead man” comes from the discovery of Merovingian sarcophagi in a Roman era vineyard nearby. The vines here have more hours of sunshine and more minerality than those of the greater Fourchaumes.

### VINEYARDS

80% of Domaine Laroche's vineyards are located in the northern part of the appellation. L'Homme Mort in the most northerly area of this climat on the right bank. 70-year-old vines are planted on a slope well exposed southwest. The massale selection is in progress there so that we could replant our identity vineyards in Les Clos climate.

### 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. 12 months aging on fine lees in the historical cellars from the IXth century at Obédiencerie.

### TASTING NOTES

Elegant wine with spicy overtones, subtle and delicate, iodine finish.

### VINEYARD

- Region: Bourgogne
- Appellation: Chablis Premier Cru AOC
- Climat: Les Fourchaumes
- Sub-Climat: L'Homme Mort
- Bank: Right
- Plot: 0.7 ha
- Soil: Kimmeridgian limestone with sandy topsoil
- Age/Exposure: 70 years / Southwest
- Eco-Practices: Sustainable
- Certifications: Vegan

### WINEMAKING

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

### TECHNICAL DETAILS

- Alcohol: 12.5%