



Domaine Laroche

CHABLIS

À L'OBÉDIENCERIE

2023 CHABLIS GRAND CRU LES BLANCHOTS “LA RÉSERVE DE L'OBÉDIENCE”

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 crown jewel of Domaine Laroche offers much finesse and charm. Since 1991, this unique blend has been comprised of a selection of the best lots from the Grand Cru, Les Blanchots. The blending takes place at the beginning of the summer every year in the historical cellar on the same stone table that the monks utilized. Each year the vintage is “sponsored” by a godmother or a godfather who joins this unique moment: Andreas Larsson in 2019, Julie Depouy in 2017, Elyse Lambert in 2015, and Gérard Basset in 2014.

VINEYARDS

Domaine Laroche owns 4.56 hectares of this Grand Cru (11.65 ha in total), about one-third of the total surface of this growth. Les Blanchots is a unique terroir made of a layer of white clay on Kimmeridgian limestone with ammonites. Blanchots takes its name from the white clays that are very present on this exceptionally steep hillside. A delight for paleontology enthusiasts and for the vines, an ideal combination that retains water in depth to feed the roots. The South-East exposure and the presence of clay allow for slow maturation, without degradation of the aromas.

VINTAGE NOTES

A generous, high-quality 2023 vintage! The team protected vines through winter and spring against climate challenges. Late August heat accelerated ripening, requiring careful plot-by-plot harvest timing between September 7-21st to maintain Chablis’ characteristic freshness and minerality. The initial juices showed rich, balanced profiles. After optimal fermentation and months of lees aging, the vintage shows potential comparable to 2020, with yields returning to satisfactory historical levels.

WINEMAKING

Hand harvesting with sorting and whole bunch pressing in a pneumatic press at the winery. The must rests for 12 hours at a cold temperature in large tanks designed for this purpose to accelerate the natural sedimentation. Alcoholic and malolactic fermentation at 20 C for 3 weeks in French oak barrels. The wine is then aged for 9 months in Burgundian barrels (228L) and demi-muids (400L and 600L). After the final blend in stainless steel tank the wine continues aging for 6 extra months.

TASTING NOTES

La Réserve de l'Obédiencerie combines and shows a different style in its youth and maturity. Before 5 years, the white fruit aromas, the mineral finish and the extraordinary freshness make a wonderful experience of a Chablis Grand Cru. After 8 to 10 years, the inherent richness of its origin is expressed at its best and the soft spices and acacia honey notes, still supported by the freshness, deliver a surprising expression.



VINEYARD

Region: Bourgogne
Appellation: Chablis Grand Cru AOP
Climat: Les Blanchots
Bank: Right
Plot: 4.56 ha with a very limited portion of grapes being used for this cuvée

Soil: White clay on Kimmeridgian limestone with ammonites
Age/Exposure: 50 years / Southeast
Vine Density: 5,880 vines/ha
Eco-Practices: Sustainable
Certifications: Vegan

WINEMAKING

Varietals: 100% Chardonnay
Aging: 9 months in French oak barrels

TECHNICAL DETAILS

Alcohol: 13%

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