



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
2021 CHABLIS
CÔTE DE LÉCHET
PREMIER CRU



DETAILS:

One of the rarest Premier Cru of Domaine Laroche marked with an attractive liveliness. Elaborated in very limited quantity.

2021 VINTAGE:

The 2021 vintage could almost be described as late as we have been used to earlier and earlier harvests in recent years. The manual harvest started on September 21st in the parcels of Vieille Voie / Vaillons / Butteaux and Blanchots. Following episodes of rain, the sanitary pressure was present but controlled by our technical teams. In the end, the juices presented promising balanced profiles which were confirmed during the maturation. The tastings conducted in the cellars showed the finesse and the good acidity present in the wines.

GRAPE VARIETY: 100% Chardonnay

VINEYARD: Around 50 hectares in total. Domaine Laroche owns 0.23 ha. Very old vineyard (it belonged to the Pontigny monks in Middle Age), this terroir is well exposed on a beautiful hillside. One of the rarest Premier Cru of Domaine Laroche marked with an attractive liveliness.

SOIL: Kimmeridgian limestone

VINIFICATION: Whole bunches are collected in a pneumatic press, then 12-14 hours settling, depending on the results of tastings, at 12°-15°C in specially designed wide tanks – these accelerate the natural settling process which permits to lower the quantity of SO2 added. Aging on fine lees in French oak barrels and some acacia barrels during 9 months on average, then the aging continues in stainless steel tanks till bottling.

ALCOHOL: 12.5%

TASTING NOTES: “This nose is a little more direct, sweeter too but that sweetness quickly turns to floral perfume. Broad, a little muscle is evident here too, finishing a little chalks – excellent wine.” -Bill Nanson