



*Domaine Laroche*  
CHABLIS  
À L'OBÉDIENCERIE

DOMAINE LAROCHE  
2021 CHABLIS  
LES VAUDEVÉY  
PREMIER CRU



**DETAILS:**

The Premier Cru of the wine lovers. Very pure, it bears witness to its fresh and rocky terroir. Its chiseled style offers a palette of lively and mineral aromas.

**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 Voye / 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:** Les Vaudevey are located in a cool and narrow valley. Sun appears in the early morning and lasts until mid-afternoon. The ripening of grapes is slow, which helps aromas to concentrate and acidity to be kept. One single plot of almost 10ha. There are more or less 5 producers of this climate at total.

**VINIFICATION:** Sorting at the entrance of the cellar. Fermentation in French oak barrels (228L, 400L, 600L) in historical cellars of the IXth century at Obédiencerie and stainless steel tanks. Aging during 9 months in the same containers on fine lees. After the blending, a new maturing on fine lees will take place till bottling.

**ALCOHOL:** 12.5%

**TASTING NOTES:** “A slightly reductive agrume aromatic here. The similar reductive agrume – great shape again – almost a hint austere today – keep this 18 months. Simply excellent wine.” -Bill Nanson