



*Domaine Laroche*  
CHABLIS  
À L'OBÉDIENCERIE

DOMAINE LAROCHE  
2021 CHABLIS  
LES MONTMAINS  
PREMIER CRU



**DETAILS:**

Montmains climat is located on the left bank of the Serein River. Clay-based soil and excellent exposure make it an early-ripening site, able to deliver much body and structure in the wine, with generous mouthfeel underneath.

**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:** Domaine Laroche owns 90 hectares of vineyard with 1.46 hectares. Montmains, South-East exposure on Kimmeridgian soil. The premier cru is located on a spectacular slope in a widely open valley with abundant sunshine. A beautiful terroir for this excellent, racy Premier cru.

**VINIFICATION:** Hand harvest with sorting; Pneumatic press; Malolactic fermentation is systematic for all wines; Use of neutral champagne yeasts; Fermentation in French oak barrels from 1 to 7 years old of 228L, 400L and 600L and in stainless steel vats for 2-3 week in historical cellars at Obédiencerie. Malolactic fermentation. Aging on fine lees during 9 months on average.

**ALCOHOL:** 12.5%

**TASTING NOTES:** "More airy and even more attractive aromatics – it is so often like this chez Laroche. Broader, more structural – painfully young – austere only because of youth. Plenty of salinity. I have bought more Montmains (from multiple sources) than any other cru in the last years – I think this could be added to that list – bravo!" -Bill Nanson