



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

**2023 CHABLIS PREMIER CRU  
 'LES FOURCHAUMES' VIEILLES VIGNES**



**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 most prestigious Premier Cru located just to the north of the town of Chablis, and on the eastern banks of the Serein river.. A racy, elegant wine with beautiful minerality, offering delicate notes of white blossom and orchard fruit.

**VINEYARDS**

Domaine Laroche owns 2.44 ha of this large Premier Cru (103 ha). 70 year-old vines planted on a slope well-exposed to South and West, sheltered from Northern wind. The soils in Fourchaume are also similar to those in the Grand Cru vineyards, being made up of the same chalky, limestone-rich Kimmeridgian subsoil. This dry, barren, generally thin soil helps to stress vines, lessening vigor and yield and leading to more concentrated grapes and good acidity retention - a hallmark of the region. Les Fourchaumes is one of the most spectacular vineyards of Domaine Laroche.

**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 and sorting at the winery. Gentle pressing at low-pressure to extract press core only. Alcoholic and malolactic fermentation in French oak barrels and one oak foudre. 12 months aging on fine lees in the historical cellars from the IXth century at Obédiencerie.

**TASTING NOTES**

One of the Premier Crus with the highest ageing potential. It is a racy wine with intense minerality and spicy notes. Well-structured with impressive length, a wine with profound elegance.

**VINEYARD**

- Region: Bourgogne
- Appellation: Chablis Premier Cru AOP
- Climat: Les Fourchaumes
- Bank: Right
- Plot: 2.44 ha
- Soil: Kimmeridgian limestone
- Age/Exposure: 70 years / West, Southwest
- Eco-Practices: Sustainable
- Certifications: Vegan

**WINEMAKING**

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

**TECHNICAL DETAILS**

- Alcohol: 12.5%