



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

2023 CHABLIS PREMIER CRU “LES BUTTEAUX”

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

Les Butteaux is the southernmost of three Premier Cru climats that make up the wider Chablis Montmains Premier Cru. Les Butteaux is generally regarded as the most serious and age-worthy climats, especially among those on the left bank of the Serein River.

VINEYARDS

These grapes come from a very special area that belongs to the Premier Cru Les Montmains, located on the left bank with white marls terroir which differs from the rest of Les Montmains. The wines coming from this climat tend to be more textural, structured, and cellar-worthy.

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. 12 months aging on fine lees in the historical cellars from the IXth century at Obédiencerie.

TASTING NOTES

This wine, a true insider's choice, has both body and roundness. Its pronounced mineral character blends beautifully with notes of white-fleshed fruit, supported by an elegant finish.



VINEYARD

- Region: Bourgogne
- Appellation: Chablis Premier Cru AOP
- Climat: Les Montmains
- Sub-Climat: Les Butteaux
- Bank: Left
- Plot: 1 ha
- Soil: Kimmeridgian limestone with white marl clay
- Age/Exposure: 15 years / Southeast
- Eco-Practices: Sustainable
- Certifications: Vegan

WINEMAKING

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

TECHNICAL DETAILS

- Alcohol: 12.5%