



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
2021 CHABLIS
LES FOURCHAUMES
VIEILLES VIGNES
PREMIER CRU



DETAILS:

The most prestigious Premier Cru. A racy, elegant wine with beautiful minerality, offering delicate notes of white blossom and orchard fruit.

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 2.44 ha of this large Premier Cru (103 ha). 70 years old vines planted on a slope well-exposed to South and West, sheltered from Northern wind, Les Fourchaumes is one of the most spectacular vineyards of Domaine Laroche.

SOIL: Kimmeridgian limestone

VINIFICATION: Hand harvest and sorting at the winery. Fermentation 100% in French oak barrels (228L, 400L, 600L from 1 to 7 years old) in historical cellars of the IXth century at Obédiencerie. Ageing on fine lees in the same casks on average 9 months, then after the final blend, the aging continues until bottling.

ALCOHOL: 13%

TASTING NOTES: "A silky width but not a very open width of aroma. Super in the mouth, direct yet still with width – properly mineral but without any sharp or hard edges – faintly of the barrel in the middle and finishing flavours – super wine." -Bill Nanson