



À L'OBÉDIENCERIE



# 2023 CHABLIS PREMIER CRU "L'HOMME MORT"

# 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

L'Homme Mort is a famous place within The Premier Cru Les Fourchaumes just south of the town of Maligny. The suggestive name "L'Homme Mort" which translates to "The dead man" comes from the discovery of Merovingian sarcophagi in a Roman era vineyard nearby. The vines here have more hours of sunshine and more minerality than those of the greater Fourchaumes.

## **VINEYARDS**

80% of Domaine Laroche's vineyards are located in the northern part of the appellation. L'Homme Mort in the most northerly area of this climat on the right bank. 70-year-old vines are planted on a slope well exposed southwest. The massale selection is in progress there so that we could replant our identity vineyards in Les Clos climate.

### **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 elegant wine is enhanced by saffron notes, providing depth and character. A racy, concentrated wine, perfectly balanced between subtlety and delicacy, with an iodised finish.

### **VINEYARD**

Region: Bourgogne

**Appellation**: Chablis Grand Cru AOP

Climat: Les Fourchames
Sub-Climat: L'Homme Mort

Bank: Right Plot: 0.7 ha

Soil: Kimmeridgian limestone with

sandy topsoil

Age/Exposure: 70 years / Southeast

Eco-Practices: Sustainable

Certifications: Vegan

## WINEMAKING

Varietals: 100% Chardonnay

Aging: 12 months in

French oak barrels

TECHNICAL DETAILS

Alcohol: 12.5%