



Domaine Laroche

CHABLIS

À L'OBÉDIENCERIE

2023 CHABLIS PREMIER CRU “LES MONTMAINS”

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

Montmains climat is located on the left bank of the Serein River, just to the southwest of the town of Chablis. 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.

VINEYARDS

Domaine Laroche owns 1.46 hectares of vineyard within Les Montmains Premier Cru. 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.

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 30% French oak barrels and 70% in stainless steel. 12 months aging on fine lees in the historical cellars from the IXth century at Obédiencerie.

TASTING NOTES

A wine of remarkable finesse, with delicate floral aromas. On the palate, it is both elegant and powerful, yet maintains its distinctive subtlety.



VINEYARD

Region:	Bourgogne
Appellation:	Chablis Premier Cru AOP
Climat:	Les Montmains
Bank:	Left
Bank:	1.46 ha
Soil:	Clay based marls
Age/Exposure:	50 years / Southeast
Eco-Practices:	Sustainable
Certifications:	Vegan

WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months, 30% in French oak barrels, 70% stainless steel

TECHNICAL DETAILS

Alcohol:	12.5%
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