



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



2024 CHABLIS PREMIER CRU “LES VAUDEVÉY”

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 Premier Cru of the Chablis lovers. Very pure, it bears witness to its fresh and rocky terroir. Its chiseled style offers a palette of lively and mineral aromas.

VINEYARDS

Les Vaudevey is located in a cool and narrow valley. Sun appears in the early morning and lasts until mid-afternoon. The ripening of grapes is slow, which helps aromas to concentrate and preserve acidity. One single plot of almost 10 ha with no more than 5 producers crafting wines from this Cru.

VINTAGE NOTES

The 2024 vintage in Chablis was shaped by extreme conditions rarely seen in decades, with heavy early-year rainfall and a moderately warm summer. Harvest began September 19, starting with the southernmost Premier Cru, and dates were chosen plot by plot to preserve Chablis' hallmark freshness and minerality. With sugars and phenolic ripeness developing at different speeds, careful timing delivered wines of bright balance and clarity.

WINEMAKING

Sorting at the entrance of the cellar. Gentle pressing at low-pressure to extract press core only. Fermentation in French oak barrels (15%) and in stainless steel (85%) in the historical cellars of the IXth century Obédiencerie. Aged 12 months in the same containers on fine lees. After the blending, a new maturing on fine lees will take place until bottling.

TASTING NOTES

A direct, upright profile with a beautiful minerality, where shellfish and crustaceans of the soil contribute to its freshness. Far from being exuberant, this wine delivers a pleasant tension typical of the Vaudevey terroir, combining delicacy and finesse to achieve the perfect balance of this Chablis Premier Cru.

VINEYARD

Region: Bourgogne
Appellation: Chablis Premier Cru AOP
Climat: Les Vaudevey
Bank: Left
Plot: Almost 10 ha
Soil: Kimmeridgian limestone
Age/Exposure: 40 years / East, Southeast
Eco-Practices: Sustainable
Certifications: Vegan

WINEMAKING

Varietals: 100% Chardonnay
Aging: 12 months in 15% French oak barrels, 85% stainless steel

TECHNICAL DETAILS

Alcohol: 12%