



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



2024 CHABLIS GRAND CRU “LES BLANCHOTS”

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 flagship Grand Cru of Domaine Laroche offers much finesse and charm. Blanchots take its name from the white clays that are very present on this exceptionally steep hillside. A delight for paleontology enthusiasts and for the vines, an ideal combination that retains water in depth to feed the roots. The South-East exposure and the presence of clay allow for slow maturation, without degradation of the aromas.

VINEYARDS

Domaine Laroche is the major owner of this delicate Grand Cru climate with about one-third of the surface : 4.35 ha out of 12.7 ha in total. Les Blanchots is a unique terroir made of a layer of white clay on Kimmeridgian limestone with ammonites.

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

Hand harvesting and sorting at the winery. Gentle pressing at low-pressure to extract press core only. Alcoholic and malolactic fermentation in 70% French oak barrels and 30% in stainless steel. 16 months aging on fine lees in the historical cellars from the IXth century at Obédiencerie.

TASTING NOTES

An elegant nose with mineral and floral notes. On the palate, a delicate aromatic finesse where white flowers and wet limestone seamlessly merge. A light, refined wine with exceptional finesse.

VINEYARD

Region: Bourgogne
 Appellation: Chablis Grand Cru AOP
 Climat: Les Blanchots
 Bank: Right
 Plot: 4.35 ha
 Soil: Kimmeridgian limestone
 Age/Exposure: 50 years / Southeast
 Eco-Practices: Sustainable
 Certifications: Vegan

WINEMAKING

Varietals: 100% Chardonnay
 Aging: 16 months in 70% French oak barrels, 30% stainless steel

TECHNICAL DETAILS

Alcohol: 12.5%