



Domaine Laroche

CHABLIS

À L'OBÉDIENCERIE

2023 CHABLIS “VIEILLE VOYE”

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

Being one of the oldest vineyards in Chablis, Vieille Voe has a rich history. It is located alongside an old road, from which it takes its name. It is known that Vieille Voe belonged to the abbots of Pontigny and was planted as early as the XVIth century. The abbots of Pontigny were in competition with the canons of the Obédiencerie for the vineyards of Chablis. As real pioneers, they gave shape to the crus.

VINEYARDS

This plot, settled beneath Premier Cru Les Vaillons on a rounded slope, lies over 7ha. A vineyard with all the characteristics of a great terroir of Chablis: sunny exposure, Kimmeridgian limestone soil, and 70 year-old vines. Ripeness can be achieved without losing the typical salty character of the terroir. Blessed with abundant sunshine, the soil is well-aerated and drained. In a word, it has the perfect conditions to ripen Chardonnay grape.

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

Whole bunches are collected in a pneumatic press, then 12 hours settling at 10 to 12°C in specially designed wide tanks to accelerate the natural settling process. Fermentation takes place fully in foudre, followed by malolactic fermentation. Aging on fine lees in 55hl foudres for 12 months.

TASTING NOTES

Elegantly balanced between vibrant acidity and soft fruit. With delicate woody notes, it reveals a lovely roundness. The finesse returns on the finish, with a long, lingering finish that reveals intense minerality and subtle hints of limestone.



VINEYARD

Region:	Bourgogne
Appellation:	Chablis AOP
Vineyard:	Vieille Voe
Bank:	Left
Plot:	7+ ha
Soil:	Kimmeridgian limestone
Age/Exposure:	70 years / Northeast
Eco-Practices:	Sustainable
Certifications:	Vegan

WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months in 55hl French oak

TECHNICAL DETAILS

Alcohol:	12.5%
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