



Domaine Laroche

CHABLIS

À L'OBÉDIENCERIE

2023 CHABLIS PREMIER CRU “LES BEAUROYS”

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 most charming Premier Cru located on the upper slopes of a spur overlooking the Beine and Serein valleys. Refined, fruity, and mineral above all, with an elegant finish.

VINEYARDS

Les Beauroys grow on Kimmeridgian limestone foothills and give Chablis' minerality to the wine but also a typical richness which makes it a great wine. The vines form a “U” generally facing south. The southwest facing sections where Domaine Laroche's vines are planted, lies in the Vallée des Vaux, which marks the separation between the Beauroy and the Troesmes vineyard.

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. Fermentation in oak casks and stainless steel tanks, followed by malolactic fermentation. Aging on fine lees in the same casks and tanks for 12 months.

TASTING NOTES

This solar wine showcases rich aromas of white stone fruits and typical notes of star anise and spices. The finish is subtle and gently saline tinged with a tension that goes hand in hand with the length.



VINEYARD

Region:	Bourgogne
Appellation:	Chablis Premier Cru AOP
Climat:	Les Beauroys
Bank:	Left
Plot:	2.85 ha
Soil:	Kimmeridgian limestone
Age/Exposure:	30 years / South, Southeast
Eco-Practices:	Sustainable
Certifications:	Vegan

WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months, in 50% French oak casks, 50% stainless steel

TECHNICAL DETAILS

Alcohol:	12.5%
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