



Domaine Laroche

CHABLIS

À L'OBÉDIENCERIE

2023 CHABLIS GRAND CRU “LES CLOS”

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

Les Clos is the king of Chablis Grand Crus, revealed by Domaine Laroche's savoir-faire has an intense minerality and exceptional fineness. The vineyard was entirely surrounded by walls in the IXth century. Les Clos is the most long lasting Grand Cru of Laroche. A great wine for great tasting occasions.

VINEYARDS

Domaine Laroche owns 1.12 hectares of the Grand Cru Les Clos (25.81 ha in total). We know from historical sources that the Monks of St Martin of Tours planted vines here in the 9th century. The vineyard takes its name from the fact that it was once surrounded by walls. The Clos is located just opposite the village of Chablis.

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 French oak barrels. (228L, 400L, 600L) for 9 months on fine lees in the historical cellars from the IXth century at Obédiencerie. After blending, the wine is aged in stainless steel tanks for at least 6 months.

TASTING NOTES

A delicate golden color. A well-structured, complex and powerful wine, with intense aromas of fruit and honey, dedicated to a great ageing potential.



VINEYARD

Region:	Bourgogne
Appellation:	Chablis Grand Cru AOP
Climat:	Les Clos
Bank:	Right
Plot:	1.12 ha
Soil:	Kimmeridgian limestone

Age/Exposure:	30 years / Southeast
Eco-Practices:	Sustainable
Certifications:	Vegan

WINEMAKING

Varietals:	100% Chardonnay
Aging:	9 months in French oak barrels

TECHNICAL DETAILS

Alcohol:	13%
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