



Domaine Laroche

CHABLIS

À L'OBÉDIENCERIE



2023 CHABLIS GRAND CRU LES BLANCHOTS “LA RÉSERVE DE L'OBÉDIENCE”

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 crown jewel of Domaine Laroche offers much finesse and charm. Since 1991, this unique blend has been comprised of a selection of the best lots from the Grand Cru, Les Blanchots. The blending takes place at the beginning of the summer every year in the historical cellar on the same stone table that the monks utilized. Each year the vintage is “sponsored” by a godmother or a godfather who joins this unique moment: Andreas Larsson in 2019, Julie Depouy in 2017, Elyse Lambert in 2015, and Gérard Basset in 2014.

VINEYARDS

Domaine Laroche owns 4.56 of Les Blanchots' 11.65 hectares, a steep southeast slope of white clay over Kimmeridgian limestone with ammonites. The clay's deep water reserves nourish vines for slow, even ripening without aroma loss—a combination prized by both paleontologists and winemakers.

VINTAGE NOTES

The 2023 vintage was generous and high-quality. The team protected vines from winter and spring challenges, while late August heat sped ripening, prompting careful plot-by-plot harvesting from September 7–21 to preserve Chablis' hallmark freshness and minerality. Early juices showed rich, balanced profiles, and after precise fermentation and extended lees aging, the wines show promise on par with 2020, with yields back to strong historical levels.

WINEMAKING

Grapes are hand-harvested, sorted, and whole-bunch pressed in a pneumatic press. The must settles for 12 hours at cold temperature before fermenting and undergoing malolactic conversion in French oak at 68°F (20°C) for three weeks. Aged nine months in 228L barrels and 400–600L demi-muids, it's blended in stainless steel and aged six more months before bottling.

TASTING NOTES

La Réserve de l'Obédience shows two expressions over time: in its first five years, vibrant white fruit, mineral notes, and freshness; after 8–10 years, richer layers of soft spice and acacia honey, still lifted by freshness.

VINEYARD

Region: Bourgogne
Appellation: Chablis Grand Cru AOP
Climat: Les Blanchots
Bank: Right
Plot: 4.56 ha with a very limited portion of grapes being used for this cuvée

Soil: White clay on Kimmeridgian limestone with ammonites
Age/Exposure: 50 years / Southeast
Vine Density: 5,880 vines/ha
Eco-Practices: Sustainable
Certifications: Vegan

WINEMAKING

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

TECHNICAL DETAILS

Alcohol: 13%

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