



Domaine Laroche

CHABLIS

À L'OBÉDIENCERIE

2024 CHABLIS PREMIER CRU 'LES VAILLONS' VIEILLES VIGNES



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 Vaillons is one of the most well-regarded Premier Cru vineyards in the Chablis appellation of Burgundy, France. It's located on the left bank of the Serein River, just south of the town of Chablis, in an area known for producing wines that balance finesse with expressive minerality.

VINEYARDS

Domaine Laroche owns 2.17 ha of this large Premier Cru (129 ha). South-Eastern exposure is perfect for great maturities. Limestone marls and Kimmeridgian limestone soils are paramount in this Premier Cru. Old vines (65 years-old) are deeply rooted and extract many available minerals.

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 90% French oak barrels and 10% in stainless steel. 12 months aging on fine lees in the historical cellars from the IXth century at Obédiencerie.

TASTING NOTES

Full-bodied and deep, the wine is rich and complex, displaying a solar profile with hints of saffron and spice, all balanced by a beautiful freshness and tension.

VINEYARD

Region:	Bourgogne
Appellation:	Chablis Premier Cru AOP
Climat:	Les Vaillons
Bank:	Left
Plot:	2.17 ha
Soil:	Kimmeridgian limestone with chalky clay
Age/Exposure:	65 years / East, South
Eco-Practices:	Sustainable
Certifications:	Vegan

WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months in 90% French oak barrels, 10% stainless steel

TECHNICAL DETAILS

Alcohol:	12%
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