



Domaine Laroche

CHABLIS

À L'OBÉDIENCERIE

2023 CHABLIS PREMIER CRU “LES VAUDEVEY”



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 Premier Cru of the wine lovers. Very pure, it bears witness to its fresh and rocky terroir. Its chiseled style offers a palette of lively and mineral aromas.

VINEYARDS

Les Vaudevey is located in a cool and narrow valley. Sun appears in the early morning and lasts until mid-afternoon. The ripening of grapes is slow, which helps aromas to concentrate and preserve acidity. One single plot of almost 10 ha with no more than 5 producers crafting wines from this Cru.

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

Sorting at the entrance of the cellar. Gentle pressing at low-pressure to extract press core only. Fermentation in French oak barrels (15%) and in stainless steel (85%) in the historical cellars of the IXth century Obédiencerie. Aged 12 months in the same containers on fine lees. After the blending, a new maturing on fine lees will take place until bottling.

TASTING NOTES

A direct, upright profile with a beautiful minerality, where shellfish and crustaceans of the soil contribute to its freshness. Far from being exuberant, this wine delivers a pleasant tension typical of the Vaudevey terroir, combining delicacy and finesse to achieve the perfect balance of this Chablis Premier Cru.

VINEYARD

Region:	Bourgogne
Appellation:	Chablis Premier Cru AOP
Climat:	Les Vaudevey
Bank:	Left
Plot:	Almost 10 ha
Soil:	Kimmeridgian limestone
Age/Exposure:	40 years / East, Southeast
Eco-Practices:	Sustainable
Certifications:	Vegan

WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months in 15% French oak barrels, 85% stainless steel

TECHNICAL DETAILS

Alcohol:	12.5%
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