



# Domaine Laroche

## CHABLIS

### À L'OBÉDIENCERIE

## 2024 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

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 French oak barrels. (228L, 400L, 600L) for 16 months minimum aging on fine lees in the historical cellars from the IXth century at the Obédiencerie.

### 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	Age/Exposure:	30 years / Southeast
Appellation:	Chablis Grand Cru AOP	Eco-Practices:	Sustainable
Climat:	Les Clos	Certifications:	Vegan
Bank:	Right		
Plot:	1.12 ha		
Soil:	Kimmeridgian limestone		

### WINEMAKING

Varietals:	100% Chardonnay
Aging:	16 months in French oak barrels

### TECHNICAL DETAILS

Alcohol:	12.5%
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