



Domaine Laroche
CHABLIS
 À L'OBÉDIENCERIE



2024 CHABLIS PREMIER CRU “LES BEAUROYS”

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 most charming Premier Cru located on the upper slopes of a spur overlooking the Beine and Serein valleys. Refined, fruity, and mineral above all, with an elegant finish.

VINEYARDS

Les Beauroys grow on Kimmeridgian limestone foothills and give Chablis' minerality to the wine but also a typical richness which makes it a great wine. The vines form a “U” generally facing south. The southwest facing sections where Domaine Laroche's vines are planted, lies in the Vallée des Vaux, which marks the separation between the Beauroy and the Troesmes vineyard.

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. Fermentation in oak casks and stainless steel tanks, followed by malolactic fermentation. Aging on fine lees in the same casks and tanks for 12 months.

TASTING NOTES

This solar wine showcases rich aromas of white stone fruits and typical notes of star anise and spices. The finish is subtle and gently saline tinged with a tension that goes hand in hand with the length.

VINEYARD

- Region: Bourgogne
- Appellation: Chablis Premier Cru AOP
- Climat: Les Beauroys
- Bank: Left
- Plot: 2.05 ha/ 5.07 acres
- Soil: Kimmeridgian limestone
- Age/Exposure: 30 years / South, Southeast
- Eco-Practices: Sustainable
- Certifications: Vegan

WINEMAKING

- Varietals: 100% Chardonnay
- Aging: 12 months, in 50% French oak casks, 50% stainless steel

TECHNICAL DETAILS

- Alcohol: 12%