



Domaine Laroche
C H A B L I S
 À L'OBÉDIENCERIE

2023 CHABLIS GRAND CRU “LES BLANCHOTS”

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 flagship Grand Cru of Domaine Laroche offers much finesse and charm. Blanchots take its name from the white clays that are very present on this exceptionally steep hillside. A delight for paleontology enthusiasts and for the vines, an ideal combination that retains water in depth to feed the roots. The South-East exposure and the presence of clay allow for slow maturation, without degradation of the aromas.

VINEYARDS

Domaine Laroche owns 4.56 hectares of this Grand Cru (11.65 ha in total), about one-third of the total surface of this growth. Les Blanchots is a unique terroir made of a layer of white clay on Kimmeridgian limestone with ammonites.

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

Hand harvesting and sorting at the winery. Gentle pressing at low-pressure to extract press core only. Alcoholic and malolactic fermentation in 70% French oak barrels and 30% in stainless steel. 16 months aging on fine lees in the historical cellars from the IXth century at Obédiencerie.

TASTING NOTES

An elegant nose with mineral and floral notes. On the palate, a delicate aromatic finesse where white flowers and wet limestone seamlessly merge. A light, refined wine with exceptional finesse.



VINEYARD

Region: Bourgogne
 Appellation: Chablis Grand Cru AOP
 Climat: Les Blanchots
 Bank: Right
 Plot: 4.56 ha
 Soil: Kimmeridgian limestone
 Age/Exposure: 50 years / Southeast
 Eco-Practices: Sustainable
 Certifications: Vegan

WINEMAKING

Varietals: 100% Chardonnay
 Aging: 16 months in 70% French oak barrels, 30% stainless steel

TECHNICAL DETAILS

Alcohol: 13%