



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

2024 CHABLIS GRAND CRU “LES BOUGUEROTS”



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 Westernmost Grand Cru of Chablis. It always offers real power and fruity charm. In the heart of the Grands Crus, Domaine Laroche has 0.31 hectares of “Bouguerots” in the 15.85 hectares of the total surface. These vines offer a great aromatic diversity.

VINEYARDS

The vineyard benefits from an excellent south-facing exposure near the river Serein on a slope rich in calcareous stones. At the foot of the hill, a 11.8 inch layer of clay allows water retention in summer, which is crucial for the balance of the grapes. The vineyard was planted with our own selection of plants coming from the old vines of the Domaine.

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 the press core only. Alcoholic and malolactic fermentation in French oak barrels. 16 months minimum aging on fine lees in the historical cellars from the IXth century at Obédiencerie.

TASTING NOTES

The nose is delicate, blending minerality with notes of white-fleshed fruit. On the palate, the wine offers tension, concentration, and depth. The finish is long and concentrated, yet maintains the crispness of its minerality.

VINEYARD

Region: Bourgogne
Appellation: Chablis Grand Cru AOP
Climat: Les Bouguerots
Bank: Right
Plot: 0.31 ha

Soil: Kimmeridgian limestone rich in calcareous stones
Age/Exposure: 20 years / South
Eco-Practices: Sustainable
Certifications: Vegan

WINEMAKING

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

TECHNICAL DETAILS

Alcohol: 12%