



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

2024 CHABLIS PREMIER CRU “LES MONTMAINS”



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

Montmains climat is located on the left bank of the Serein River, just to the southwest of the town of Chablis. Kimmeridgian limestone based soil and excellent exposure make it an early-ripening site, able to deliver much body and structure in the wine, with a generous mouthfeel underneath.

VINEYARDS

Domaine Laroche owns 1.46 hectares of vineyard within Les Montmains Premier Cru. Montmains, South-East exposure on Kimmeridgian soil. The premier cru is located on a spectacular slope in a widely open valley with abundant sunshine. A beautiful terroir for this excellent, racy Premier cru.

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 30% French oak barrels and 70% in stainless steel. 12 months aging on fine lees in the historical cellars from the IXth century at Obédiencerie.

TASTING NOTES

A wine of remarkable finesse, with delicate floral aromas. On the palate, it is both elegant and powerful, yet maintains its distinctive subtlety.

VINEYARD

- Region: Bourgogne
- Appellation: Chablis Premier Cru AOP
- Climat: Les Montmains
- Bank: Left
- Bank: 1.46 ha
- Soil: Kimmeridgian limestone
- Age/Exposure: 50 years / Southeast
- Eco-Practices: Sustainable
- Certifications: Vegan

WINEMAKING

- Varietals: 100% Chardonnay
- Aging: 12 months, 30% in French oak barrels, 70% stainless steel

TECHNICAL DETAILS

- Alcohol: 12.5%