



*Domaine Laroche*  
CHABLIS  
À L'OBÉDIENCERIE

DOMAINE LAROCHE  
CHABLIS GRAND CRU  
2017 LA RÉSERVE DE L'OBÉDIENCE



**RÉSERVE DE L'OBÉDIENCE:**

The 9th century monastery, L'Obédiencerie is where monks made the first Chablis, in the town of Chablis itself. The main offices and cellars of Domaine Laroche are located in this ancient stone monastery which is known as the birthplace of Chablis. La Réserve de l'Obédience is blended from the best wines of Les Blanchots grand cru, selected for their balance and harmony. Seventy different components kept in tanks, casks or large old wooden vats may be considered for the final blend.

**2017 VINTAGE:**

A precocious season with buds showing in early April. The cold wave that followed slowed down the growth, leaving good conditions for the flowering beginning of June. This singular season offered beautiful bunches and quality grapes with good health conditions. Once pressed, the juices were precise, straight, with great texture. This vintage will bring well-structured wines with a nice freshness.

**GRAPE VARIETY:** 100% Chardonnay

**VINEYARD:** Chablis—Grand Cru Réserve de l'Obédience is produced from the finest selection of Les Blanchots grand cru vineyards. The eight plots that Laroche owns total 4.56 hectares (11 acres). Each plot is distinctive, with different vine age, location on the slope, rootstock, clone origin and soil depth — implying a variety of styles.

**VINE AGE AND DENSITY:** Up to 70 years; 5,880 vines per hectare (14,523 vines per acre); 10,000 vines per hectare (24,700 vines per acre) for younger vines; massal selection from Laroche old vines for the new plantings

**VITICULTURE:** One man, one plot: There are more than 30 people who are dedicated to caring for the 90-plus hectares (222.39 acres) of Domaine Laroche vineyards, with each person responsible for only one plot. This tailor-made approach allows them to manage the vineyards with precision, speed and accuracy.

**PRESSING:** The grapes are harvested and sorted by hand. Whole bunches in a pneumatic press, then 12 hours settling at 12° C to 15° C (53° F to 59° F) in specially designed wide tanks.

**FERMENTATION:** 3 weeks (50% in stainless-steel vats where the temperature gradually increases from 16° C to 19° C, (61° F to 66° F); 50% in French oak, of which 15% is new).

**MATURATION:** 9 months aging in 60% stainless steel tanks. The individual lots are blended together from the best wines then bottled and aged for another 6 months.

**FILTRATION:** Minimal filtration is used to preserve and maximize the natural character of the wine.

**ALCOHOL:** 12.5%

**TASTING NOTES:**

First, there is the typical floral character of Blanchots, on both the nose and the palate, and then an intense minerality appears. It develops and offers a remarkable aroma complexity, with a superb finish. A touch of velvety, from a careful aging, on the top of the racy character of a Grand Cru Chablis.

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