



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE CHABLIS GRAND CRU 2019 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 Crus, 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.

2019 VINTAGE:

The 2019 vintage bore all the extremes: April and May with night frosts followed by three heatwaves at the end of June, end of July and end of August. The vineyard suffered from almost no disease therefore very few treatments were applied. The harvest started gently on September 10. The grapes were perfectly healthy. The first juices were very well balanced which forecasts a vintage similar to 2017.

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 4.43 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: The wine is aged in large barrels with only 24% new oak for 14 months before being bottled in January 2021.

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

ALCOHOL: 13%

TASTING NOTES:

La Réserve de l'Obédience is a delicate and subtle wine, and shows a different style in it's youth and in it's maturity. Before 5 years, the white fruit aromas, the mineral finish and the extraordinary freshness make a wonderful experience of a Chablis Grand Cru.

After 8 to 10 years, the inherent richness of its origin is expressed at its best and the soft spices and acacia honey notes, still supported by the freshness, deliver a surprising expression.

With its harmony and refinement, La Réserve de l'Obédience allows a number of food pairings and can be appreciated at any occasion, at home with some friends or in a gastronomic restaurant. A single glass becomes a unique moment of sharing which will remain in your memories.