



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE CHABLIS GRAND CRU 2020 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.

2020 VINTAGE:

Harvest 2020 started on August 25th. The harvest was impacted by drought, particularly the yields of certain plots that were well exposed to the sun.

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 of Les Blanchots that Laroche owns total 4.56 hectares (11.27 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 fermentation in French oak ranging from 1 to 7 years old

MATURATION: 9 months aging in barrels; La Réserve de l'Obédience is made from the best wine of Les Blanchots with up to 70 different variations in the final blend. The Laroche principle is to use the “triangle method”. Each apex symbolizes 1. Structure; 2. Aromas; 3. Acidity. The best-balanced samples in the center of the triangle are selected to make the Réserve de l'Obédience.

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

ALCOHOL: 12.5%

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.