



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
2021 CHABLIS
LES CLOS
GRAND CRU



DETAILS:

The king grand cru of Chablis revealed by Domaine Laroche's savoir-faire has an intense minerality and exceptional fineness. A great wine for great tasting occasions.

2021 VINTAGE:

The 2021 vintage could almost be described as late as we have been used to earlier and earlier harvests in recent years. The manual harvest started on September 21st in the parcels of Vieille Veye / Vaillons / Butteaux and Blanchots. Following episodes of rain, the sanitary pressure was present but controlled by our technical teams. In the end, the juices presented promising balanced profiles which were confirmed during the maturation. The tastings conducted in the cellars showed the finesse and the good acidity present in the wines.

GRAPE VARIETY: 100% Chardonnay

VINEYARD: Domaine Laroche owns 1.12 hectares of the Grand Cru Les Clos (25.81 ha in total). We know from historical sources that the Monks of St Martin of Tours planted vines here in the 9th century. The vineyard takes its name from the fact that it was once surrounded by walls. The Clos is located just opposite the village of Chablis.

SOIL: Kimmeridgian limestone

VINIFICATION: Hand harvest and sorting at the winery. Alcoholic and malolactic fermentation. Aging on fine lees in the same casks in French oak barrels (228L, 400L, 600L) for 9 months in the historical cellars at the Obédiencerie. After blending, the wine is aged in stainless steel tanks for at least 6 months.

ALCOHOL: 13%

TASTING NOTES: Much more open so showing its extra complexity with ease and aplomb. Nicely shaped, properly constructed, completely super wine.