



*Domaine Laroche*  
CHABLIS  
À L'OBÉDIENCERIE

DOMAINE LAROCHE  
2021 CHABLIS  
LA RÉSERVE DE L'OBÉDIENCE  
GRAND CRU



**DETAILS:**

The favorite Grand Cru of Domaine Laroche, offering much finesse and charm. Since 1991 unique blend of the best selection of Grand Cru Les Blanchots taking place at the beginning of the summer every year in the historical cellar. Every year the vintage is “sponsored” by a godmother or a godfather who joined this unique moment Andreas Larsson in 2019 Julie Depouy in 2017 Elyse Lambert in 2015 Gérard Basset in 2014. Limited edition from 1500 to 3000 bottles maximum.

**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 Voye / 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 4.56 hectares of this Grand Cru (11.65 ha in total), about one-third of the total surface of this growth. Les Blanchots is a unique terroir made of a layer of white clay on Kimmeridgian limestone with ammonites. Blanchots takes its name from the white clays that are very present on this exceptionally steep hillside. A delight for paleontology enthusiasts and for the vines, an ideal combination that retains water in depth to feed the roots. The South-East exposure and the presence of clay allow for slow maturation, without degradation of the aromas.

**VINIFICATION:** The whole bunches are placed in a pneumatic press, then the must rests for 12 hours at a temperature of 12-15°C in large tanks designed for this purpose, which accelerates the natural sedimentation. The must ferments at 20°C for 3 weeks. Hand harvest. 9 months of winemaking and ageing in Burgundian barrels (228L) and demi-muids (400L and 600L). Alcoholic and malolactic fermentation. After the final blend in stainless steel tank, the wine continues ageing on average for 6 extra months. Bottling with a very low concentration of sulfites and very soft filtration.

**ALCOHOL:** 12.5%

**TASTING NOTES:** “A finer core of aroma – almost a perfect mix of fruit and flowers – yes! Large scale, more open, less overtly generous, such vibrant complexity as you head into the finish, tons of middle salinity then a finish that haunts. Always impressive, almost always great in 21 this is surely great – bravo!”  
-Bill Nanson