



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE 2021 CHABLIS VIEILLE VOYE



DETAILS:

Being one of the oldest vineyards in Chablis, Vieille Voye has a rich history. It is located alongside an old road, from which it takes its name. It is known that Vieille Voye belonged to the abbots of Pontigny and was planted as early as the XVIth century. The abbots of Pontigny were in competition with the canons of the Obédiencerie for the vineyards of Chablis. As real pioneers, they gave shape to the crus. Vieille Voye is settled beneath Premier Cru Les Vaillons on a rounded to blessed with abundant sunshine. Soil is well-aerated and drained. In a word, it has the perfect conditions to ripen Chardonnay grape

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: This plot lies over 7ha. A vineyard with all the characteristics of a great terroir of Chablis: sunny exposure, Kimmeridgian limestone soil, and 70 year-old vines. Ripeness can be achieved without losing the typical salty character of the terroir.

FERMENTATION: The must ferments for 3 weeks in 55hl foudres

MATURATION: 9 months aging in old 55hl foudres

ALCOHOL: 12%

TASTING NOTES: A balance between acidity and soft fruit, with an intense and salty finish. Finesse, salty minerality, and long length. The wine you would dream to pair with the best seafood.

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