



Domaine Laroche
C H A B L I S
 À L'OBÉDIENCERIE

2022 CHABLIS GRAND CRU “LES CLOS”



WINERY

Founded in 1850, Domaine Laroche is one of the largest owners of Premier and Grand Cru vineyards in Chablis and has led movements to raise the quality of the appellation with the creation of a charter of excellence for the Grand Cru producers. Today, Domaine Laroche still produces and ages its Premiers and Grands Crus in the historical cellars of its headquarters, the Obédiencerie.

WINE

Les Clos is the king of Chablis Grand Crus, revealed by Domaine Laroche’s savoir-faire has an intense minerality and exceptional fineness. The vineyard was entirely surrounded by walls in the IXth century. Les Clos is the most long lasting Grand Cru of Laroche. A great wine for great tasting occasions.

VINEYARDS

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.

VINTAGE NOTES

The 2022 harvest had early frosts in April, but the impact was minimal. Despite the hot and dry summer, timely rainfalls during the vine’s growth stages helped. Harvesting started on August 25th, based on estimated blossoming, which maintained great minerality in the wines. Our vineyard managed water stresses well. The initial juices were well-balanced and precise. The grapes had thick skins this year due to the climate, so we focused on the core pressing to preserve their brightness. Overall, the 2022 vintage is abundant and high quality.

WINEMAKING

Hand harvesting and sorting at the winery. Gentle pressing at low-pressure to extract press core only. Alcoholic and malolactic fermentation in French oak barrels. (228L, 400L, 600L) for 9 months on fine lees in the historical cellars from the IXth century at Obédiencerie. After blending, the wine is aged in stainless steel tanks for at least 6 months.

TASTING NOTES

Much more open, showing its extra complexity with ease and aplomb. Nicely shaped, properly constructed, completely super wine. Powerful, with intense aromas and structure, great aging potential.

VINEYARD

Region:	Bourgogne	Age/Exposure:	30 years / Southeast
Appellation:	Chablis Grand Cru AOC	Eco-Practices:	Sustainable
Climat:	Les Clos	Certifications:	Vegan
Bank:	Right		
Plot:	1.12 ha		
Soil:	Kimmeridgian limestone		

WINEMAKING

Varietals:	100% Chardonnay
Aging:	16 months in French oak barrels

TECHNICAL DETAILS

Alcohol:	12.5%
----------	-------