



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

## 2022 CHABLIS GRAND CRU “LES BOUGUEROTS”



### 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

The Westernmost Grand Cru of Chablis. It always offers real power and fruity charm. In the heart of the Grands Crus, Domaine Laroche has 31 hectares of “Bouguerots” in the 15.85 hectares of the total surface. These vines offer a great aromatic diversity.

### VINEYARDS

The vineyard benefits from an excellent south-facing exposure near the river Serein on a slope rich in calcareous stones. At the foot of the hill, a 11.8 inch layer of clay allows water retention in summer, which is crucial for the balance of the grapes. The vineyard was planted with our own selection of plants coming from the old vines of the Domaine.

### 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. 14 months aging on fine lees in the historical cellars from the IXth century at Obédiencerie.

### TASTING NOTES

“From selected vines replanted on the steep lower slopes of grand cru Bougros, with a foot of clay soil over the bedrock. Quite a bit of reduction on the nose is keeping the wine a little shy at the moment. Lots of acidity with concentration and depth on the palate and a long finish with real focus and drive. A very fine Grand Cru in the making, but will need quite a bit of time.”

### VINEYARD

**Region:** Bourgogne  
**Appellation:** Chablis Grand Cru AOC  
**Climat:** Les Bouguerots  
**Bank:** Right  
**Plot:** 0.3 ha

**Soil:** Kimmeridgian limestone rich in calcareous stones  
**Age/Exposure:** 20 years / South  
**Eco-Practices:** Sustainable  
**Certifications:** Vegan

### WINEMAKING

**Varietals:** 100% Chardonnay  
**Aging:** 14 months in French oak barrels

### TECHNICAL DETAILS

**Alcohol:** 12.5%