



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



2022 CHABLIS PREMIER CRU “LES MONTMAINS”

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

Montmains climat is located on the left bank of the Serein River, just to the southwest of the town of Chablis. Clay-based soil and excellent exposure make it an early-ripening site, able to deliver much body and structure in the wine, with generous mouthfeel underneath.

VINEYARDS

Domaine Laroche owns 1.46 hectares of vineyard within Les Montmains Premier Cru. Montmains, South-East exposure on Kimmeridgian soil. The premier cru is located on a spectacular slope in a widely open valley with abundant sunshine. A beautiful terroir for this excellent, racy Premier cru.

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 30% French oak barrels and 70% in stainless steel. 12 months aging on fine lees in the historical cellars from the IXth century at Obédiencerie.

TASTING NOTES

Powerful, delicate floral aromas.

VINEYARD

- Region: Bourgogne
- Appellation: Chablis Premier Cru AOC
- Climat: Les Montmains
- Bank: Left
- Bank: 1.46 ha
- Soil: Clay based marls
- Age/Exposure: 50 years / Southeast
- Eco-Practices: Sustainable
- Certifications: Vegan

WINEMAKING

- Varietals: 100% Chardonnay
- Aging: 12 months, 30% in French oak barrels, 70% stainless steel

TECHNICAL DETAILS

- Alcohol: 12.5%