



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



## 2022 CHABLIS PREMIER CRU “LES VAUDEVEY”

### 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 Premier Cru of the wine lovers. Very pure, it bears witness to its fresh and rocky terroir. Its chiseled style offers a palette of lively and mineral aromas.

### VINEYARDS

Les Vaudevey is located in a cool and narrow valley. Sun appears in the early morning and lasts until mid-afternoon. The ripening of grapes is slow, which helps aromas to concentrate and preserve acidity. One single plot of almost 10 ha with no more than 5 producers crafting wines from this 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

Sorting at the entrance of the cellar. Gentle pressing at low-pressure to extract press core only. Fermentation in French oak barrels (15%) and in stainless steel (85%) in the historical cellars of the IXth century Obédiencerie. Aged 12 months in the same containers on fine lees. After the blending, a new maturing on fine lees will take place until bottling.

### TASTING NOTES

Delicacy, tension, finesse and precision.

### VINEYARD

- Region:** Bourgogne
- Appellation:** Chablis Premier Cru AOC
- Climat:** Les Vaudevey
- Bank:** Left
- Plot:** Almost 10 ha
- Soil:** Kimmeridgian limestone
- Age/Exposure:** 40 years / East, Southeast
- Eco-Practices:** Sustainable
- Certifications:** Vegan

### WINEMAKING

- Varietals:** 100% Chardonnay
- Aging:** 12 months in 15% French oak barrels, 85% stainless steel

### TECHNICAL DETAILS

- Alcohol:** 12.5%