



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

2022 CHABLIS GRAND CRU “LES BLANCHOTS”



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 flagship Grand Cru of Domaine Laroche offers much finesse and charm. Blanchots take its name from the white clays that are very present on this exceptionally steep hillside. A delight for paleontology enthusiasts and for the vines, an ideal combination that retains water in depth to feed the roots. The South-East exposure and the presence of clay allow for slow maturation, without degradation of the aromas.

VINEYARDS

Domaine Laroche owns 4.56 hectares of this Grand Cru (11.65 ha in total), about one-third of the total surface of this growth. Les Blanchots is a unique terroir made of a layer of white clay on Kimmeridgian limestone with ammonites.

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 70% French oak barrels and 30% in stainless steel. 16 months aging on fine lees in the historical cellars from the IXth century at Obédiencerie.

TASTING NOTES

Minerality and aromatic finesse. White flowers, shocked/wet limestone, elegance and delicate fragrance. Noblesse.

VINEYARD

- Region: Bourgogne
- Appellation: Chablis Grand Cru AOC
- Climat: Les Blanchots
- Bank: Right
- Plot: 4.56 ha
- Soil: Kimmeridgian limestone
- Age/Exposure: 50 years / Southeast
- Eco-Practices: Sustainable
- Certifications: Vegan

WINEMAKING

- Varietals: 100% Chardonnay
- Aging: 16 months in 70% French oak barrels, 30% stainless steel

TECHNICAL DETAILS

- Alcohol: 12.5%