



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



## 2022 CHABLIS PREMIER CRU “CÔTE DE LÉCHET”

### 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

One of the rarest Premier Cru of Domaine Laroche is marked with an attractive liveliness. Located just above the small village of Milly on a steep southeast facing slope. Elaborated in very limited quantity.

### VINEYARDS

Around 50 hectares in total. Domaine Laroche owns 0.23 ha. A very old vineyard dating back as far as the 15th Century (it belonged to the Pontigny monks in Middle Age), this terroir is well-exposed on a beautiful hillside.

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

### TASTING NOTES

Delicate, charming fruitiness, spicy notes, roundness.

### VINEYARD

- Region:** Bourgogne
- Appellation:** Chablis Premier Cru AOC
- Climat:** Côte de Léchet
- Bank:** Left
- Plot:** 0.23 ha
- Soil:** Kimmeridgian limestone covered with calcareous brown pebbly topsoil
- Age/Exposure:** 20 years / Southeast
- Eco-Practices:** Sustainable
- Certifications:** Vegan

### WINEMAKING

- Varietals:** 100% Chardonnay
- Aging:** 12 months in French oak barrels

### TECHNICAL DETAILS

- Alcohol:** 12%