



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



2022 CHABLIS PREMIER CRU “LES BEAUROYS”

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 most charming Premier Cru located on the upper slopes of a spur overlooking the Beine and Serein valleys. Refined, fruity, and mineral above all, with an elegant finish.

VINEYARDS

Les Beauroys grow on Kimmeridgian limestone foothills and give Chablis' minerality to the wine but also a typical richness which makes it a great wine. The vines form a “U” generally facing south. The southwest facing sections where Domaine Laroche's vines are planted, lies in the Vallée des Vaux, which marks the separation between the Beauroy and the Troesmes vineyard.

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. Fermentation in oak casks and stainless steel tanks, followed by malolactic fermentation. Aging on fine lees in the same casks and tanks for 12 months.

TASTING NOTES

Charming, generous. Typical notes of star anise and spices. Subtly saline finish.

VINEYARD

- Region: Bourgogne
- Appellation: Chablis Premier Cru AOC
- Climat: Les Beauroys
- Bank: Left
- Plot: 2.85 ha
- Soil: Kimmeridgian limestone
- Age/Exposure: 30 years / South, Southeast
- Eco-Practices: Sustainable
- Certifications: Vegan

WINEMAKING

- Varietals: 100% Chardonnay
- Aging: 12 months, in 50% French oak barrels, 50% stainless steel

TECHNICAL DETAILS

- Alcohol: 12.5%