



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

2022 CHABLIS PREMIER CRU
“LES VAILLONS VIEILLES VIGNES”



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 largest Premier Cru vineyards in Chablis, located in a valley to the southwest of the town of Chablis.

VINEYARDS

Domaine Laroche owns 2.17ha of this Premier Cru (105 ha in total). South-Eastern exposure is perfect for great maturities. Limestone marls and Kimmeridgian limestone soils are paramount in this Premier Cru. Old vines (65 years-old) are deeply rooted and extract many available minerals.

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 90% French oak barrels and 10% in stainless steel. 12 months aging on fine lees in the historical cellars from the IXth century at Obédiencerie.

TASTING NOTES

Richness and complexity. A sunny profile with saffron and spicy notes accompanied by freshness and tension.

VINEYARD

- Region:** Bourgogne
- Appellation:** Chablis Premier Cru AOC
- Climat:** Les Vaillons
- Bank:** Left
- Plot:** 2.17 ha
- Soil:** Kimmeridgian limestone with chalky clay
- Age/Exposure:** 65 years / East, South
- Eco-Practices:** Sustainable
- Certifications:** Vegan

WINEMAKING

- Varietals:** 100% Chardonnay
- Aging:** 12 months in 90% French oak barrels, 10% stainless steel

TECHNICAL DETAILS

- Alcohol:** 12.5%