



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

2022 CHABLIS “VIEILLE VOYE”

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

Being one of the oldest vineyards in Chablis, Vieille Voye has a rich history. It is located alongside an old road, from which it takes its name. It is known that Vieille Voye belonged to the abbots of Pontigny and was planted as early as the XVIth century. The abbots of Pontigny were in competition with the canons of the Obédiencerie for the vineyards of Chablis. As real pioneers, they gave shape to the crus.

VINEYARDS

This plot, settled beneath Premier Cru Les Vaillons on a rounded slope, lies over 7ha. A vineyard with all the characteristics of a great terroir of Chablis: sunny exposure, Kimmeridgian limestone soil, and 70 year-old vines. Ripeness can be achieved without losing the typical salty character of the terroir. Blessed with abundant sunshine, the soil is well-aerated and drained. In a word, it has the perfect conditions to ripen Chardonnay grape.

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

Whole bunches are collected in a pneumatic press, then 12 hours settling at 10 to 12°C in specially designed wide tanks to accelerate the natural settling process. Fermentation takes place fully in foudre, followed by malolactic fermentation. Aging on fine lees in 55hl foudres for 12 months.

TASTING NOTES

A balance between acidity and soft fruit, with an intense and salty finish. Finesse, salty minerality, and long length. The wine you would dream to pair with the best seafood.



VINEYARD

- Region: Bourgogne
- Appellation: Chablis AOC
- Vineyard: Vieille Voye
- Bank: Left
- Plot: 7+ ha
- Soil: Kimmeridgian limestone
- Age/Exposure: 70 years / Northeast
- Eco-Practices: Sustainable
- Certifications: Vegan

WINEMAKING

- Varietals: 100% Chardonnay
- Aging: 12 months in 55hl foudres

TECHNICAL DETAILS

- Alcohol: 12.5%