

Laroche,
Chablis 1er Cru `L'Essence des Climats` 2021
Chablis, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Grégory Viennois
Closure	Screwcap
ABV	12%
Residual Sugar	2.11g/L
Acidity	5.9g/L
Wine pH	3.39
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Domaine Laroche is deeply rooted in the history of Chablis, based in the 'Obédiencerie', a former monastery in Chablis itself, where wine has been made for over 1,000 years. The quality of the wines is consistently impeccable, with the Chablis hallmark of crystalline purity and racy acidity. Their ownership of vineyards is remarkable and sets them apart from their main competitors. Chablis is a fragmented region, yet Domaine Laroche owns 90 hectares of vines, including 21 hectares of Premier Cru and six hectares of Grand Cru vineyards. Despite their impressive heritage, a dynamism that is unusual in such a venerable producer permeates everything Laroche does.

VINEYARDS

Domaine Laroche has developed long-standing partnerships with growers over the years and work closely with them throughout the year. The vines are cared for in the same way as the domaine's own, maintaining the lively, mineral fruit character typical of Chablis. It is sourced from a selection of Premier Cru parcels, which gives the wine its 'L'Essence des Climats' name. The vines are planted in classic clay-limestone 'Kimmeridgian' soils, which endow the wines with a marked minerality and great finesse.

VINTAGE

Given the early harvest of recent years, 2021 vintage can almost be classified as a late harvest. Following some rain, there was some mildew pressure which was controlled by Laroche's technical teams. The manual harvest started on 21st September 21st. Fortunately, the grapes presented promising balanced profiles which were confirmed during the maturation.

VINIFICATION

The grapes are harvested by hand, gently pressed using a pneumatic press and cold settled before undergoing fermentation in temperature-controlled stainless-steel tanks. The juice undergoes malolactic fermentation and then spends nine months ageing on fine lees in stainless-steel tanks in the historical Laroche cellars of the IX century (l'Obédiencerie).

TASTING NOTES

An expressive nose of almond, white blossom and citrus aromas gives way to an harmonious palate of subtle citrus and stone fruit flavours, enhanced by a core of mineral acidity and a persistent saline finish.