

Domaine Laroche,  
**Chablis 1er Cru `Les Vaillons` Vieilles Vignes 2022**  
Chablis, Burgundy, France



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Gregory Viennois</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Acidity	<b>4.37g/L</b>
Wine pH	<b>3.11</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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

Laroche own 2.17 hectares of Les Vaillons, one of the finest and most powerful premier crus in Chablis. The excellent south-east exposure and kimmeridgean soils ensures that the fruit achieves optimum ripeness and precision, while a portion of clay in the soil adds richness to the finished wines. The vines are all over 60 years old on average, which adds to the concentration and intensity of fruit.

## VINTAGE

2022 was a vintage that brought smiles back to Chablis winemakers and yields were around double those of the challenging 2021 vintage. After a milder and drier than normal winter, some spring frosts hit in March, fortunately damage was limited as buds had not yet burst in the vineyards. An exceptionally warm spring boosted growth with full flowering completed by the end of May. There was very little rainfall during the summer and disease pressure was low throughout the growing season. Some well-timed showers in August gave the vines a necessary boost to complete the final stages of ripening. The harvest took place in early September and the grapes harvested were of excellent quality. The wines produced have excellent balance and expressive fruit character.

## VINIFICATION

The hand-harvested fruit was carefully sorted by hand in the vineyard and was gently pressed in a pneumatic press upon arrival at the winery. The must was then settled for 12 hours before fermentation took place in French oak barrels (aged between one to seven years old, medium toasted, of various sizes) and stainless-steel tanks. All of the wine spent nine months ageing on fine lees before bottling.

## TASTING NOTES

The wine displays complex aromas of citrus and stone fruit and toasted nuts. The palate offers intensely concentrated flavours of citrus and apricot fruit balanced by a linear acidity and culminating in a persistent, refreshing finish.