

Domaine Laroche,
Chablis Grand Cru `Les Blanchots` 2022
Chablis, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Romain Chevrolat
Closure	Natural Cork
ABV	12.5%
Bottle Sizes	75cl
Notes	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

Les Blanchots is one of 7 Chablis Grand Cru climats; it comprises 12 hectares (of which Domaine Laroche own 4.5) and is known for its freshness and elegance. The steep, southeast-facing slope gets more shade in the afternoons and has a marginally cooler microclimate than the other Grand Cru climats. Classic Kimmeridgian soils impart a marked minerality on the wines.

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

Upon arrival at the Domaine Laroche winery, the Chardonnay was gently whole-bunch pressed and the must was settled for 12 hours. Fermentation lasted for three weeks, at controlled temperatures of 20°C. 30% of the blend was fermented and aged in third and fourth-use French barrels (fermenting and ageing the wine in barrel ensures better integration of the oak). Following malolactic fermentation, the wine was aged in used oak barrels of various sizes (228L, 400L and 600L) for 15 months before being bottled with minimal filtration to preserve the character of this fantastic Grand Cru.

TASTING NOTES

A fantastic example of a Chablis Grand Cru with a perfect balance between intense and concentrated flavours of citrus, white blossom and crushed stone and a linear acidity. There is a marked minerality on the lingering finish.