

Domaine Laroche,
Chablis 1er Cru `Les Vaudevey` 2022
Chablis, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Grégory Viennois
Closure	Natural Cork
ABV	12.5%
Acidity	4.28g/L
Bottle Sizes	75cl
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 owns 10 hectares in Vaudevey, a 35-hectare Premier Cru that sits on the left bank of the river Serein to the west of the town of Chablis. Located in a cool and narrow valley, the steep slopes rest on classic Kimmeridgian soils packed full of fossilised oysters and imparting a marked minerality on the wine. The east and south facing vines receive plentiful sunlight in the morning but are shaded by the forest atop the hill in the afternoons. This cooler site climate translates into the signature freshness of this prime Premier Cru. The vineyard is farmed following sustainable practices and Laroche are working to improve the biodiversity of the area, they have recently installed beehives and owl boxes recently introduced in the forest above.

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 upon arrival at the winery. Fermentation took place in a mix of oak barrels (one to seven years old) and small stainless-steel tanks (228, 400 and 600 litre capacity). After malolactic fermentation, the wine was aged in the same casks and tanks on fine lees for a period of nine months. Following blending, the wine underwent further ageing on fine lees until bottling.

TASTING NOTES

This wine is pale lemon in colour, with an elegant nose of zippy citrus fruits, white peach and almond. On the palate, this wine is delicate in style with fine, citrus and stone fruit flavours balanced by bright acidity and a long, mineral finish.