

Laroche,
Chablis 1er Cru 'Les Vaudevey' 2023
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

Domaine Laroche owns 10 hectares of vines in the 'Vaudevey' 1er Cru, on the left bank of the river Serein to the west Chablis. Located in a cool, narrow valley, these east and south facing vines are planted on Kimmeridgian clay soils. Their positioning means they receive optimal morning sunshine, before being shaded in the afternoon by the forest above the Cru. The vineyard is farmed following sustainable practices and Laroche are working to improve the biodiversity of the area. As a result, they have recently installed beehives and owl boxes in the neighbouring forest.

VINTAGE

The 2023 vintage is defined by excellent quality and strong yields, reminiscent of 2020. The growing season began with a mild winter, followed by sporadic spring frosts in late March and early April. April showers helped replenish water reserves through the subsequent hot, dry summer. However, this also brought the threat of mildew, meaning careful vineyard management was essential. The summer heat continued through to September, but cool nights allowed the grapes to ripen optimally whilst maintaining good acidity levels.

VINIFICATION

The fruit was hand-harvested and sorted at the winery before being fermented in a selection of oak barrels (aged between one and seven years old) and small stainless-steel tanks (228, 400 and 600 litre capacity). After malolactic fermentation, the wine aged in the same casks and tanks on its fine lees for nine months. Following blending, it continued ageing on its fine lees until bottling.

TASTING NOTES

Pale lemon in colour, this is an elegant expression of the 'Vaudevey' 1er Cru with a nose defined by notes of lemon curd, white peach and bitter almond. The palate is delicately textured with citrus and stone fruit notes balanced by bright acidity and a long, mineral finish.