

Domaine Laroche,  
**Chablis 1er Cru `Les Vaillons` Vieilles Vignes 2023**  
Chablis, Burgundy, France



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Romain Chevrolat</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</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

Domaine Laroche owns 2.17 hectares of 60-year-old vines within the 'Les Vaillons' 1er cru, a site lauded for its ability to produce finely structured, powerful wines. Here, the south-eastern exposure and Kimmeridgean clay soils allow for optimal ripening of intensely flavoured fruit.

## 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. Harvest ran from September 7th through to the 21st.

## VINIFICATION

The fruit was hand-harvested and sorted in the vineyard before being gently pressed with a pneumatic press at the winery. The must was settled for 12 hours and then fermented in French oak barrels (aged between one to seven years old, medium toasted, and of various sizes) and stainless-steel tanks. After blending, the wine was then aged for nine months on its fine lees before bottling.

## TASTING NOTES

The nose is defined by notes of freshly squeezed lemon and peach yogurt, with hints of toasted hazelnuts. The palate offers a concentrated fruitiness balanced by a bright acidity and culminating in a persistent, refreshing finish.