

Domaine Laroche,
Chablis Grand Cru `Les Blanchots` 2023
Chablis, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Romain Chevrolat
Closure	Natural Cork
ABV	13%

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

The 2023 vintage in Chablis began with a milder than usual winter. There were localised spring frosts in certain areas in late March and early April, but as temperatures didn't plummet as dramatically as in previous years, this didn't impact yields. Wet weather in April replenished soil water reserves and sustained the vines through the hot and very dry summer that followed, but did cause some nervousness about mildew and constant attention was required in the vineyards. Flowering and fruit set occurred in June under ideal conditions. The summer heat continued through to September but was counteracted by cool nights, allowing the Chardonnay grapes to reach optimum levels of ripeness whilst retaining freshness. The Laroche harvest began on 7th September in 1er Cru Côte de Léchet and finished on 21st September, the team carefully monitored the ripeness of each plot to ensure that they were harvested at the perfect moment. Both quality and quantity were excellent and the 2023s are expressive with bright fruit character and exceptional balance, reminiscent of 2020.

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.