



Grape Varieties	100% Chardonnay
Closure	Natural Cork
ABV	13%
Bottle Sizes	75cl

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 1.12 hectares of vines within the 'Les Clos' Grand Cru, the history of which dates to the 9th century. Originally planted by the Monks of St Martin of Tours, it is named after the 'Les Clos' ('wall' in English) that originally surrounded the vines. This Grand Cru is located opposite the village of Chablis. Its southern exposure ensures maximum sun exposure and consistent ripeness in the grapes. Combined with excellent soil drainage, this results in concentrated, powerful wines with a great ageing potential.

VINTAGE

The 2023 vintage in Chablis began with a mild winter, followed by localised spring frosts in late March and early April. Rainfall in April was crucial to sustaining the vines through the subsequent hot, dry summer, and flowering and fruit set occurred in June under ideal conditions. Hot days were tempered by cool nights, allowing the Chardonnay to ripen optimally with excellent acidity levels. Harvest was completed by September 21st. Both quality and quantity were excellent, with the 2023s being expressive with bright fruit character and exceptional balance.

VINIFICATION

The grapes were hand-harvested and sorted at the winery. Following alcoholic and malolactic fermentation, the wine spent nine months ageing on its fine lees in French oak barrels of varying sizes (228L, 400L, 600L) in the domaine's historical cellars at the 'Obédiencerie'. This was followed by a further six months' ageing, before bottling, in stainless steel tanks.

TASTING NOTES

The nose displays notes of white blossom complemented by aromas of bright citrus and peach fruit and a hint of gunflint. The palate shows lifted acidity, powerful concentration with underlying salinity and an exceptionally long, textured finish.