



Grape Varieties	100% Chardonnay
Winemaker	Romain Chevrolat
Closure	Natural Cork
ABV	12%
Acidity	6.18g/L
Wine pH	3.2
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 has developed long-standing partnerships with growers over the years and work closely with them throughout the year. The vines are cared for in the same way as the domaine's own, maintaining the lively, mineral fruit character typical of Chablis. The vines are located on the clay-limestone 'Kimmeridgian' soil, which has both excellent acidity and remarkable finesse. Thanks to long ageing on fine lees, the Chanoines offers the typical minerality.

VINTAGE

The 2024 Chablis vintage faced challenging growing conditions with significant climate variability throughout the season, resulting in reduced yields and a notably small harvest. Despite lower production volumes, early assessments indicate wines displaying classic regional characteristics with fresh acidity and pronounced flint and citrus notes.

VINIFICATION

The grapes were harvested by hand, and the whole bunches then gently pressed in a pneumatic press. The juice was settled for 12 hours at 12-15°C in specially designed wide tanks before undergoing 15 days of fermentation at 17°C in stainless steel tanks. The juice underwent malolactic fermentation and was aged on fine lees to add additional freshness and texture for an average of six months in stainless steel tanks.

TASTING NOTES

Bright notes of fresh citrus, white flowers and mineral nuances mingle on the nose. The elegant palate is driven by vibrant acidity and an expressive citrusy finish.