



*Domaine Laroche*  
CHABLIS  
À L'OBÉDIENCERIE

## DOMAINE LAROCHE CHABLIS 1<sup>er</sup> CRU LES BEAUROYS 2021

The most charming Premier Cru. Refined, fruity and mineral above all, with an elegant finish.



### GRAPE VARIETY

100% Chardonnay / Left bank

### VINEYARD

Les Beuroys bloom on Kimmeridgian limestone foothill and give Chablis' minerality to the wine but also a typical richness which makes it a great wine.

### TYPE OF SOIL

Kimmeridgian limestone.

### VINIFICATION

Hand harvest and sorting at the winery. Fermentation in oak casks and stainless steel tanks. Ageing on fine lees in the same casks and tanks during 9 months on average in historical cellars at Obédiencerie.

### VINTAGE REPORT

The 2021 vintage could almost be described as late as we have been used to earlier and earlier harvests in recent years. The manual harvest started on September 21st in the parcels of Vieille Voye / Vaillons / Butteaux and Blanchots. Following episodes of rain, the sanitary pressure was present but controlled by our technical teams. In the end, the juices presented promising balanced profiles which were confirmed during the maturation. The tastings conducted in the cellars showed the finesse and the good acidity present in the wines.

### FOOD PAIRINGS

One of the very few wines able to reveal asparagus flavours.

### LABELS AND CERTIFICATIONS

High Environmental Value 3A / EVE VEGAN 01

### SERVICE ADVICE

12-14°C



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