



## LAROCHE CHABLIS "LES CHANOINES" 2023

This cuvée pays tribute to the canons of Saint Martin de Tours who lived at the Obédiencerie in the 9th century and who largely contributed to the development of viticulture. Produced 100% in stainless steel vats, this wine reflects the mineral notes, typical of a Kimmeridgian Chablis terroir.

### GRAPE VARIETY

100% Chardonnay

### VINEYARD

This wine is mainly made from grapes selected from cool Chablis terroirs with long maturation of the grapes to favor fresh and mineral notes.

### TYPE OF SOIL

Kimmeridgian limestone - Chablis, in the north of Burgundy, is a sedimentary basin vineyard. This low pressure zone, occupied by the sea at a certain time, was gradually filled with materials constituting this particular subsoil today. Outcropping in places, Chablis wines draw their typicity, their purity, their finesse, their minerality.

### VINIFICATION

Qualitative pressing at low pressure with juice separation and selection of press cores only. Grape-friendly process for gentle extraction of the noblest aromatic compounds. The must then rests for 12 hours at 12-15°C in large tanks promoting natural sedimentation. Traditional alcoholic and malolactic fermentations at 17°C.

### AGEING

Around 6 months of aging on fine lees in stainless steel vats are necessary to produce this wine.

### VINTAGE REPORT

A generous, high-quality 2023 vintage. Our team had to work from the end of winter through spring to protect the vines from climatic and health pressures. The hot weather at the end of August helped to reverse the trend right up to the harvest. By carefully choosing each harvest date, plot by plot, our team was able to preserve all the freshness and minerality so characteristic of Chablis wines. This was an essential approach for a vintage in which the hot weather caused a rapid development of ripeness, something rarely seen. Harvesting began on 7 September, with our Côte de Léchet 1er cru parcel, followed by the other 1er crus and Grands crus, and finished with the Chablis on 21 September. From the very first juices, the rich, balanced aromatic profiles were apparent. Fermentation took place in the best possible conditions, leaving the wines to continue maturing on their lees for several months. The potential of the 2023 vintage is approaching that of 2020. In addition to this fine quality, Chablis is returning to its satisfactory historical averages in terms of yields.

### TASTING

Pale gold color. Fresh, lively, mineral nose. Fresh and harmonious on the palate, with notes of white fruit.

### FOOD PAIRINGS

Enjoy it as an aperitif or with prawns and watercress salad, japanese food or oysters.

### SERVICE ADVICE

12-14°C

### AGEING POTENTIAL

2 to 4 years

