



Domaine Laroche
 CHABLIS
 À L'OBÉDIENCERIE

**DOMAINE LAROCHE
 CHABLIS GRAND CRU
 2018 LA RÉSERVE DE L'OBÉDIENCE**



RÉSERVE DE L'OBÉDIENCE:

The 9th century monastery, L'Obédiencerie is where monks made the first Chablis, in the town of Chablis itself. The main offices and cellars of Domaine Laroche are located in this ancient stone monastery which is known as the birthplace of Chablis. La Réserve de l'Obédience is blended from the best wines of Les Blanchots grand cru, selected for their balance and harmony. Seventy different components kept in tanks, casks or large old wooden vats may be considered for the final blend.

2018 VINTAGE:

In 2018 the summer conditions were dry with temperatures above seasonal norms (> 98 °F) which favored an advanced veraison of 8 days compared to the previous year. After 2 challenging years with harvest volume down 50%, we are thankful for the abundant and high quality of vintage 2018.

GRAPE VARIETY: 100% Chardonnay

VINEYARD: Chablis—Grand Cru Réserve de l'Obédience is produced from the finest selection of Les Blanchots grand cru vineyards. The eight plots that Laroche owns total 4.56 hectares (11 acres). Each plot is distinctive, with different vine age, location on the slope, rootstock, clone origin and soil depth — implying a variety of styles.

VINE AGE AND DENSITY: Up to 70 years; 5,880 vines per hectare (2,380 vines per acre); massal selection from Laroche old vines for the new plantings

VITICULTURE: One man, one plot: There are more than 30 people who are dedicated to caring for the 90-plus hectares (222.39 acres) of Domaine Laroche vineyards, with each person responsible for only one plot. This tailor-made approach allows them to manage the vineyards with precision, speed and accuracy.

PRESSING: The grapes are harvested and sorted by hand. Whole bunches in a pneumatic press, then 12 hours settling at 12° C to 15° C (53° F to 59° F) in specially designed wide tanks.

FERMENTATION: 3 weeks (50% in stainless-steel vats where the temperature gradually increases from 16° C to 19° C, (61° F to 66° F); 50% in French oak, of which 15% is new).

MATURATION: 9 months aging in 60% stainless steel tanks. The individual lots are blended together from the best wines, then bottled and aged for another 6 months.

FILTRATION: Minimal filtration is used to preserve and maximize the natural character of the wine.

ALCOHOL: 12.5%

TASTING NOTES:

La Réserve de l'Obédience is a delicate and subtle wine, and shows a different style in it's youth and in it's maturity. Before 5 years, the white fruit aromas, the mineral finish and the extraordinary freshness make a wonderful experience of a Chablis Grand Cru.

After 8 to 10 years, the inherent richness of its origin is expressed at its best and the soft spices and acacia honey notes, still supported by the freshness, deliver a surprising expression.

With its harmony and refinement, La Réserve de l'Obédience allows a number of food pairings and can be appreciated at any occasion, at home with some friends or in a gastronomic restaurant. A single glass becomes a unique moment of sharing which will remain in your memories.