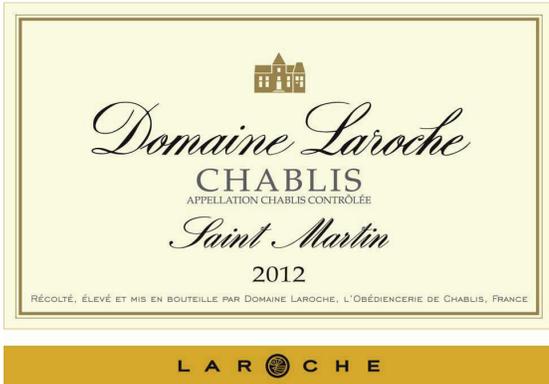


L A R O C H E

DOMAINE LAROCHE
CHABLIS
2012 SAINT MARTIN



SAINT MARTIN:

Saint Martin, the patron saint of Chablis, was a Roman cavalry officer who became a humble monk and was elected Bishop of Tours. After his death in 397, his body was brought back to the Abbey of Marmoutier in Tours, where his relics (such as his cloak, torn in half) were kept. In 877, as the Normans were invading the Touraine, monks took his relics to Chablis to avoid destruction. Saint Martin's relics were kept for a decade in the Obédiencerie of the ninth-century monastery in the town of Chablis.

2012 VINTAGE:

Chablis AOC, usually slow-ripening, benefited from an extraordinary end of summer. Blue skies, sunny and dry conditions, light winds and cold nights — all the elements required for a complete, superb ripening of Chardonnay. The condition of the grapes, which were less abundant than in 2011 due to coulure and millerandage, was perfect! This enabled the development of impeccable aromas. A vintage of cold maturation, implying neither excess heat nor heaviness, 2012 promises elegant, aromatic, well-balanced and generously mineral wines.

TASTING NOTES:



Pale gold color



Intense nose with hints of ripe white fruit and flowers; rich aromatic variety, typical of the Laroche style



Powerful fruit expression, aromatic richness and freshness; lingering fruity finish

GRAPE VARIETY: 100% Chardonnay

VINEYARD REGION: Saint Martin is a blend of the best plots of Domaine Laroche vineyards in the Chablis appellation. All plots are located on Kimmeridgian soil with a west to northwest orientation. Thanks to the diverse nuances of these sources, they bring richness and complexity to the final cuvée.

VINEYARD SIZE: 61.77 hectares (152.64 acres)

VINE AGE AND DENSITY: Average of 30 years; 6,600 vines per hectare (2,670 vines per acre)

VITICULTURE: Conversion to organic viticulture was begun in 2010 for these Laroche vineyards. Domaine Laroche will require four consecutive years of organic cultivation (one more year than EU regulations prescribe) before they will consider their viticulture to be 100% organic. Traditional Chablis pruning system with strict pruning and debudding; trellising to aerate the canopy and leaf plucking to avoid compact canopy and prevent growth of botrytis.

HARVEST DATES: End of September to beginning of October

YIELDS: 55 hectoliters per hectare (4.07 tons per acre)

PRESSING: Whole bunches in a pneumatic press, then 12 hours settling at 12° to 15°C (53° to 59°F) in specially designed wide tanks

FERMENTATION: 21 days fermentation at 17°C (62°F) in stainless steel

MALOLACTIC FERMENTATION: None

MATURATION: 8 months on fine lees in stainless-steel tanks; no barrel aging

FINING/FILTRATION/BOTTLING: Minimum filtration to preserve the maximum natural character of the wine

TOTAL PRODUCTION: 25,000 cases (12/750ml)

CASES IMPORTED: 2,275 cases (12/750ml)

ALCOHOL: 12%

WILSON DANIELS 
SINCE 1978

Imported by Wilson Daniels | St. Helena, California | www.wilsondaniels.com