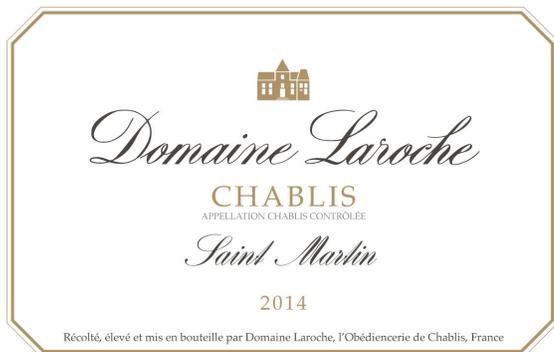


L A R O C H E

DOMAINE LAROCHE CHABLIS 2014 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 cavalry cape, which he had torn in half for a beggar) 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. The Saint Martin cuvée is the flagship wine of Domaine Laroche, a symbol of the Laroche values of sharing and conviviality.

2014 VINTAGE:

The ripening was slow and fully achieved, without any over-concentration. The skins were pale yellow thanks to a ripeness without excess. The overall health of the fruit was very good. The juice has a remarkable balance, with nice acidity, without too much malic acid, and the alcohol potential is medium. This vintage has great potential.

TASTING NOTES:



Clear lemon color



Fruity, fragrant nose with hints of ripe white fruit and flowers



Lively on the palate with a mineral accent on layers of white fruit; a fresh 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 limestone 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: 60 hectares (148.26 acres)

VINE AGE AND DENSITY: Average of 30 years; 6,600 vines per hectare (2,670 vines per acre); 10,000 vines per hectare (24,700 vines per acre) for younger vines; massal selection from Laroche old vines for the new plantings

VITICULTURE: One-man, one plot cultivation at Laroche, meaning one person is completely in charge of his section of the vineyard, from pruning through to harvest. 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. Green harvesting when needed.

HARVEST DATES: September 17-27

YIELDS: 54 hectoliters per hectare (4 tons per acre)

PRESSING: 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 that accelerate the natural sedimentation

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: 30,000 cases (6/750ml)

CASES IMPORTED: 1,500

ALCOHOL: 12%

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