



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS
2018 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. 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.

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: 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.

VINE AGE AND DENSITY: 6,600 vines per hectare (2,670 vines per acre); 10,000 vines per hectare (4,047 vines per acre) for younger vines; 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: 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 vats

MATURATION: 8 months on fine lees in stainless-steel tanks and “foudres”—large oak casks—of 55hl (8%)

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

ALCOHOL: 12.5%

TASTING NOTES:

A vintage that reveals the limestone and the singularity of the terroirs of Chablis. Reflections of a brilliant pale yellow. The nose opens on notes of chalk, white flowers and fresh apple. Fermentation takes place partially in 30 year old oak bringing subtle and complex notes of fresh undergrowth and cedar. Minerality on the palate with a long and saline finish.

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