



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS
2019 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.

2019 VINTAGE:

The 2019 vintage bore all the extremes in April and May with night frosts followed by 3 heat waves at the end of June, end of July and end of August. The vineyard suffered from almost no disease therefore very few treatments were applied. The harvest started gently on September 10th. The grapes were perfectly healthy. The wines are very well balanced forecasting a vintage similar to 2017.

GRAPE VARIETY: 100% Chardonnay

VINEYARD: The Chablis Saint Martin is a blending of the most beautiful plots of the domaine's within the appellation. The terroir of Chablis located on the Kimmeridgian soil has both excellent acidity and remarkable finesse. Thanks to a long aging on fine lees, Chablis Saint Martin offers the typical minerality.

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.

WINEMAKING: The best selection of Domaine Laroche's vineyards. 2-3 weeks of fermentation at 16 - 20°C in stainless steel vats. Aging in steel tanks and "foudres" - large oak casks - of 55hl (15%) on fine lees. Malolactic fermentation and 6 months aging in the same vessel types. Then, the wine will be blended and aged further on fine lees for about 4 months.

ALCOHOL: 12.5%

TASTING NOTES:

Pale yellow, limpid and brilliant. The nose opens on notes of chalk, white flowers and fresh fruit such as apple. Fermentation takes place in used oak (30 years) bringing subtle and complex notes of fresh undergrowth and of cedar. Minerality on the palate with a long and saline finish. Perfect as an aperitif or to pair with seafood, prawns or fish.