



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS
2020 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.

2020 VINTAGE:

The harvest 2020 started on August 25th. The harvest yields were impacted by drought, particularly for the certain plots that were well exposed to the sun. Chablis Saint Martin 2020 offers its typical minerality and freshness.

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.

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: Whole bunches are collected in a pneumatic press, then 12 hours settling at 12 to 15°C in specially designed wide tanks to accelerate the natural settling process and produce very clear juice. 15 days of fermentation at 16°C in stainless steel tanks. Malolactic fermentation and aging for 6 months on fine lees in 85% steel tanks and 15% in "foudres" – large oak casks of 55hl of 30 years old.

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

ALCOHOL: 12.5%

TASTING NOTES:

Pale yellow and brilliant. The nose opens on notes of chalk, white flowers and ripe white fruits. Minerality on the palate with a long and saline finish. Perfect as an aperitif or to pair with seafood, prawns or fish.