



Domaine Laroche
CHABLIS
À L'OBÉDIENCERIE

DOMAINE LAROCHE
CHABLIS
2021 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.

The Saint Martin cuvée is a blend of the most beautiful plots of the Estate in the appellation. Located on the Kimmeridgian soil, clay and limestone soil with fossils, Chablis Saint Martin offers the typical minerality and freshness.

GRAPE VARIETY: 100% Chardonnay

TERROIR: Domaine Laroche owns 90 hectares of vineyard situated amongst the best crus with 3 Grands Crus, 11 Premiers Crus.

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.

2021 VINTAGE:

The 2021 vintage could almost be described as late as we have been used to earlier and earlier harvests in recent years. The manual harvest started on September 21st in the parcels of Vieille Voye / Vaillons / Butteaux and Blanchots. Following episodes of rain, the sanitary pressure was present but controlled by our technical teams. In the end, the juices presented promising balanced profiles which were confirmed during the maturation. The tastings conducted in the cellars showed the finesse and the good acidity present in the wines.

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.

Aging on average 6 months on fine lees in steel tanks and 15% in "foudres" – large oak casks of 55hl of 30 years old.

TASTING NOTES:

Chablis Saint Martin has the intense freshness typical of the terroir in combination with ripe white fruit and white blossom aromas. The minerality gives a lingering finish and a distinct character. A nice complexity emerges from this vintage, while keeping a lot of purity.

Perfect as an aperitif or to pair with seafood, prawns or fish.

Serving: 10-12°C

