



Domaine Laroche

CHABLIS

depuis 1850

2022 CHABLIS SAINT MARTIN

WINERY

Founded in 1850, Domaine Laroche is one of the largest owners of Premier and Grand Cru vineyards in Chablis and has led movements to raise the quality of the appellation with the creation of a charter of excellence for the Grand Cru producers. The Domaine Laroche vineyards are undergoing active conversion to organic viticulture.

WINE

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.

VINEYARDS

Saint Martin is a blend of the very best plots of the Domaine Laroche 60 hectares of Chablis appellation vineyards. Chardonnay vines are planted on ancient limestone soil beds rich in fossilized seashells and coral. The nose opens with notes of chalk, white flowers and fresh apple.

VINTAGE NOTES

The 2022 harvest had early frosts in April, but the impact was minimal. Despite the hot and dry summer, timely

rainfalls during the vine's growth stages helped. Harvesting started on August 25th, based on estimated blossoming, which maintained great minerality in the wines. Our vineyard managed water stresses well. The initial juices were well-balanced and precise. The grapes had thick skins this year due to the climate, so we focused on the core pressing to preserve their brightness. Overall, the 2022 vintage is abundant and high quality.

WINEMAKING

Whole bunches are collected in a pneumatic press, then 12 hours settling at 10 to 12°C in specially designed wide tanks to accelerate the natural settling process. 21 days of fermentation at 17°C in stainless steel tanks and wooden casks. Aging on fine lees in stainless steel tanks and wooden casks "foudres" of 55hl (15%) during 6 months on average. Alcoholic and malolactic fermentation.

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.



VINEYARD

- Region: Bourgogne
- Appellation: Chablis
- Soil: Kimmeridgian soil composed of clay and limestone
- Eco-Practices: Sustainable, Vegan
- Certification: Undergoing active conversion to organic viticulture

WINEMAKING

- Varietals: 100% Chardonnay
- Aging: Aging on fine lees in stainless steel tanks and wooden casks "foudres" of 55hl (15%) during 6 months on average.
- Alcoholic and malolactic fermentation

TECHNICAL DETAILS

- Alcohol: 12%